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ABSTRACT

This document contains materials that can be used by instructors in an English-as-a-second-language course for Chinese kitchen workers or chefs. The materials consist of lessons on various topics that occur in the everyday life of Chinese chefs. Topics include: English names for Chinese dishes; phrases to employ when meeting people and when using the subway or visting the bank, the post office, and the supermarket; kitchen instructions and safety in the kitchen; conversation; time expressions; and a cooking test. Each topic contains practice sentences in English with Chinese translations, vocabulary, and sentence structure tips. Midterms and final tests are included. Other information for teachers includes letters and other materials needed to supervise students in field practice, information forms, graduate followup materials, and a newsletter. (KC)

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Bilingual Vocational Training Program for Chinese Chefs

Developed by:

China Institute in America
Bilingual Vocational Training Program
New York, New York

1984

U.S. DEPARTMENT OF EDUCATION
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Chop Suey, Cantonese, Szechuan, Peking and Hunan Dishes
雜碎 廣東 四川 北京 湖南菜

1. Roast Pork Fried Rice ..... 义燒炒飯
2. Egg Drop Soup ..... 蛋花湯
3. Roast Pork Egg Foo Young ..... 义燒芙蓉蛋
4. Wonton Soup ..... 雲吞湯
5. Barbecued Roast Pork ..... 义燒
6. Roast Pork Chop Suey ..... 义燒雜碎
7. Barbecued Spareribs ..... 烤排骨
8. Roast Pork Lo Mein ..... 义燒撈麵
9. Egg Roll ..... 春捲
10. Moo Goo Gai Pan ..... 蘑菇雞片
11. Pepper Steak with Onions (Pepper Steak) ..... 青椒牛
12. Diced Chicken with Almonds ..... 杏仁雞丁
13. Chow Mein ..... 炒麵
14. Butterfly Shrimp ..... 蝴蝶蝦
15. Sweet and Sour Pork ..... 甜酸肉
16. Beef with Broccoli ..... 芥蘭牛肉
17. Fantail Shrimp ..... 鳳尾蝦
18. Lobster Cantonese Style ..... 廣東式炒龍蝦
19. Crab with Black Bean Sauce ..... 豉汁炒蟹
20. Lemon Chicken ..... 檸檬雞
21. Shrimp with Lobster Sauce ..... 蝦龍糊
*22. Fried Chicken Cantonese Style ..... 廣東炸子雞
23. Stuffed Bean Curd ..... 釀豆腐
24. Pan Fried Flounder ..... 乾煎龍利
25. Clams with Black Bean Sauce ..... 豉汁炒蜆
26. Subgum Winter Melon Soup ..... 八寶冬瓜湯
27. Spareribs with Black Bean Sauce ..... 豉汁排骨
28. Crisp Fried Shrimp with Pepper ..... 椒鹽蝦
29. Mustard Green with Bean Curd Soup ..... 芥菜豆腐湯
30. Chicken in Soy Sauce Cantonese Style ..... 豉油雞
31. Boiled Sea Bass Hong Kong Style ..... 白水魚

32.	Spring Roll	春卷
33.	Shu Mai	燒賣
34.	Walnut Cookies	合桃酥
35.	Fried Taro Root Horn	芋角
36.	Roast Pork Bun	叉燒包
37.	Almond Jello	杏仁豆腐
*38.	Diced Chicken with Hot Pepper Sauce	公保雞丁
39.	Dried Sautéed String Beans	乾煸四季豆
40.	Double Cooked Pork	回鍋肉
41.	Dried Sautéed Beef	乾燒牛肉絲
42.	Hot and Spicy Bean Curd Szechuan Style	麻婆豆腐
43.	Chef's Special Pork Chop	招牌猪排
44.	Shredded Pork with Garlic Sauce	魚香肉絲
45.	Hot and Spicy Shrimp Szechuan Style	乾燒明蝦
46.	Ta Chien Chicken	大千雞
47.	Sliced Fish with Wine Sauce	糟溜魚片
48.	Eggplant Strips in Garlic Sauce	魚香茄子
49.	Scallops with Garlic Sauce	魚香干貝
50.	Hot and Sour Soup	酸辣湯
51.	Beef with Orange Flavor (Orange Beef)	陳皮牛
52.	Deep Fried Crispy Duck	香酥鴨
*53.	Peking Duck	北京鴨
54.	Spareribs Peking Style	京都排骨
55.	Diced Chicken with Hoisin Sauce	醬爆雞丁
56.	Moo Shu Pork	木須肉
57.	Sliced Beef with Scallions	葱爆牛
58.	Fried Dumpling	鍋貼
*59.	General Ching's Chicken	國蓉雞球
60.	Spicy Crispy Whole Sea Bass	脆皮魚
61.	Hunan Beef	湖南牛柳
62.	Lake Tung Ting Shrimp	洞庭蝦片

TOPIC ONE: MEETING PEOPLE

Tom:	Good morning. How are you?	Tom:	早，你好啊！
Chan:	Fine, thank you. ...And you?	Chan:	好，謝謝(你)。你呢
T:	Fine, thanks. My name is Tom. What's your name?	Tom:	好，謝謝。我叫 Tom。(請問)你叫什麼名字
C:	My name is Chan. I'm new here.	Chan:	我叫振，我剛來。
T:	Nice to meet you, Chan.	Tom:	振，幸會。(是新來的
C:	Would you say that again, please? My English is very bad.	Chan:	請你再說一次好嗎？我的英文很糟。
T:	Nice to meet you.	Tom:	幸會。
C:	Oh! Nice to meet you, too.	Chan:	噢！幸會，幸會。
T:	Are you a student?	Tom:	你是(一個)學生嗎？
C:	Yes, I am.	Chan:	是，(我是。)
T:	Where?	Tom:	那裡(的學生)？
C:	China Institute.	Chan:	華美協進社。
T:	Where's that?	Tom:	(華美協進社)在那裡
C:	125 East 65th Street.	Chan:	東六十五街，一百二十五号
T:	Well, see you.	Tom:	好吧，再見。
C:	Good-bye.	Chan:	再見。

Sentence Patterns

You are a student.	你是一個學生.
Are you a student?	你是一個學生嗎?
What are you?	你(是)做什麼的?
Where are you?	你在那裡?
How are you?	你好嗎?

Useful Expressions

Good morning	早. 早安。
Thank you Thanks	謝謝你, 謝。
Nice to meet you	幸會
See you	再見
Good-bye Bye-bye	再見
Would you ----------, please? Would you say that again, please?	請你..... 請你再說一次好嗎?
I'm new here.	我剛來。 (我是新來的。)

Today's special

Roast Pork Fried Rice	叉燒炒飯
Egg Drop Soup	蛋花湯

Vocabulary List: Topic One

Good morning.	早安.
How are you?	你好嗎?
Fine.	好.
Thank-you.	謝謝.
new	新
here	這裏
nice	好
Nice to meet you.	幸會
meet	遇見
Oh.	噢
too	又. 也.
Where?	那裏?
China Institute	華美協進社
that	那
Where is that?	在那兒?
East	東
65th	第六十五
street	街
Well	好
see	看
See you.	再見.
Good-bye.	再見.

Supplementary Topic 1: Classroom Instruction Expressions

1. Do you understand? 你懂嗎？你明白嗎？

   Do you understand me? 你明白我（的意思）嗎？
   the question? 這問題
   this word? 這個字
   what I want you to do? 我要你做什麼

2. Yes, I do. 是的.（我明白.）

   No, I don't. 不.（我不明白.）

3. Yes, I understand. 是的. 我明白.

   No, I don't understand. 不. 我不明白.

4. Do You / Does anyone have a question (to ask)? / questions? 你有問題（要問）嗎？有人有問題嗎？

   Are there (any) questions? 有（任何）問題嗎？

5. I have a question. 我有個問題.

   May / Can I ask a question? 我可以問個問題嗎？

6. What does that word / that / it mean? 那個字什麼意思？

7. It means _____. 它的意思是 _____.

8. (Would you) please speak slowly. (?) 請（你）說慢點兒.(?)
   say it again 再說（一次）
   repeat it 重複（一次），再說或再做一次
   explain it 解釋.
   explain it again 再解釋（一次）
   write it (on the blackboard) 寫（在黑板上）

9. (Please) listen (to me). （請）聽（我說）.
   listen carefully 仔細的聽.
   say it after me 跟着我說.
   repeat after me 跟着我說（照我說的或做的重複）
   read after me 跟着我唸
   be quiet 安靜
   write it down (on the paper) 寫下來（在紙上）
   answer the question 回答問題

10. Make a sentence with _____.	用 _____ 造個句子.
this word	用這個字造個句子.
it	它
Use _____ in a sentence.	把 _____ 用在一個句子裡.
11. How do you say _____ in English?	_____ 英文怎麼說?
How do you spell that word?	那個字怎麼拼?
pronounce	發音
use	用
12. Open your book	打開書, 翻開書.
Close	合上
Turn to page _____.	翻到 ____ 頁.

Classroom vocabulary

topic	題目	to study	求學, 研究
lesson	課	to learn	學, 學習
exercise	練習		
handout	說明, 講義		
line	行, 排		
homework	家課, 功課		
test	考試, 測驗		
quiz	小考, 小測驗		
right	對的		
wrong	錯的		
next	下一次, 下一個		
one at a time	一個一個來, 一件一件辦, 每次一個		
teacher	教師		
student	學生		

TOPIC TWO: THE SUBWAY

Chan: Excuse me, where is the subway?	C: 請問,那裡有地下車?
Policeman: 68th Street and Lexington Avenue.	P: 第六十八街和Lex.大道交叉口.
Chan: Is that the number 5 express train?	C: 那是五號快車嗎?
Policeman: No,it's not. It's the number 6 local train.	P: 不是,是六號慢車.
Chan: I'm sorry. I don't understand. Please speak slowly.	C: 對不起,我沒聽懂,請你說慢一點.
Policeman: The number 6 is a local train. It makes all stops.	P: 六號車是慢車,所有的站都停.
Chan: Oh, I see.	C: 噢!我明白了.
Policeman: Do you have a token?	P: 你有地下車銅板嗎?
Chan: No, I don't. How much is a token?	C: 沒有,多少錢一個.
Policeman: It's 90 cents. Are you new here?	P: 九毛一個.你是新來的嗎?
Chan: Yes, I am. I'm a student.	C: 是,我是學生.
Policeman: Where?	P: 哪裡的(學生)?
Chan: China Institute.	C: 華美協進社.

(At the subway token booth) (地下車售票處)

Chan: Two tokens, please.	C: 請給我兩個銅板.
Clerk: Excuse me, how many?	Clerk: 對不起,幾個?
Chan: Two, please. Where is the downtown train?	C: 兩個.往下城走的地下車在那裡?
Clerk: Look, it's over there.	Clerk: 瞧!就在那兒.
Chan: Thank you.	C: 謝謝.

New words

		policeman	警員		
subway	地下車	make	做；製造	not (adv.)	不；未
avenue (ave.)	大道	all	所有的	there	那兒，那裡
that	那 (那個)	stop	停下來	cents	分
number (#, no.)	號	see	看見；明白	in	在
train	地下車(火車)	token	銅板	booth	售票處 (亭)
express train	快車	no	不是	clerk	文員 (地下車售票員)
local train	慢車	do	助動詞；做	downtown	下城(區)

Sentence Patterns

You have a token.	你有(一個)地下車銅板.
You don't have a token.	你沒有(一個)地下車銅板.
Do you have a token?	你有(一個)地下車銅板嗎?

Useful Expressions

Excuse me.	打攪了，對不起，請原諒
I'm sorry.	對不起.
I don't understand.	我不懂.
Please speak slowly.	請說慢一點.
Make a stop. Makes all stops.	停一下. 所有的站都停.
I see.	我明白了.
How much	多少(錢或不能數的)
How many	多少(能數的)
Look	瞧，看
Listen	聽着

Money

$1.00 (One dollar) = 100¢ (one hundred cents)

5¢ = 1 nickel

10¢ = 1 dime

25¢ = 1 quarter

20 nickels = $1.00

10 dimes = $1.00

4 quarters = $1.00

How much?

How much is it?

How much is this? How much is that?

How much are these?/those?

This is $2.50. That is $5.75.

These are $7.50. Those are $8.75.

多少錢？

這是多少錢？那是多少錢

這些是多少錢？那些是多少錢

這是二塊五毛。那是五塊七毛五

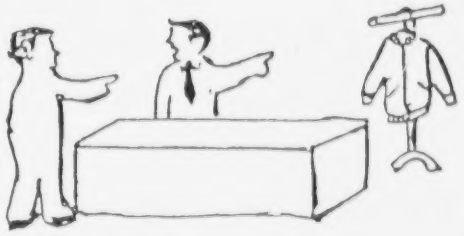
這些是七塊五毛。那些是八塊毛五分

How much is this?

$10.99.

多少錢？

十塊九毛九分。



Today's Special

Roast Pork Fried Rice 叉燒炒飯

Egg Drop Soup 蛋花湯

In the Kitchen - Giving and Taking Instructions

Vocabulary (生字)

Verbs (動詞)

begin	開始
heat	加熱
hold	拿.握.執
lower	降低
measure	量
show	展示.顯示
splash	濺
taste	嘗
weigh	稱
strain	濾
give	給.贈.付

Expressions and Phrases (常用語)

How is it?	怎麼樣?
How's this?	這個怎麼樣?
next time	下次
Not bad	不錯
Not like that! Like this!	那樣不行.這樣才行.
Set it aside.	放一邊.
That's enough!	夠了!
instead of	代替
or else	否則
make sure	確定

Sentences for Practice (句型練習)

1. What's a cleaver used for? It's used for cutting.
   a scale weighing.
   this _____.

2. I need a cleaver to cut the meat.
   strainer strain the noodles.
   pot boil the water.

3. You're holding the knife wrong.
   cutting the meat
   chopping the vegetables

4. You should have used thick sauce instead of thin soy sauce.
   used less sugar.
   used more garlic.
   cooked it more.
   put in more pepper.
   put in less salt.

5. You shouldn't have cooked it so much.
   used so much pepper.
   put in so much MSG.

Supplementary Topic 2: Kitchen Safety Expressions

1. Be careful! 小心！
   Look out! 小心！
   Watch out! 小心！
2. Be careful not to cut yourself. 小心，别割到自己，别切到自己.
   burn yourself. 烫
   hurt yourself. 伤
   drop the dish. 小心，别把盘子掉了.
   break it. 它打破了.
   burn the meat. 肉烧焦(焖)了.
   overcook it. 它煮得过火了(太老了).
3. Be very careful when you are using a knife. 你用刀时要很小心.
   when you are working in the kitchen. 你在厨房工作时要很小心.
   while you are deep frying food. 你在油炸食物时 " "
4. Don't cut yourself. 别割到自己，别切到自己.
   drop it! 别掉了！
   touch it! 别碰(它)！
   do that! 别做那(件事)！
   hold the cleaver that way! It's dangerous. 别那样拿刀，危险.
   touch the oven. It's hot. 别碰烤箱，(烤箱)烫.
   use that knife. It's not sharp. 别用那把刀(那刀)不利(快)
   stand there. You're in the way. 别站在那儿，你挡着路了.
   burn yourself on the stove. 别烫炉子烫到你自己.
5. Never drop water into hot oil. 决不能把水滴到热油里.
   smoke while you are making dishes. 做菜时决不能(要)吸烟.
   walk around with a sharp knife in your hand. 决不拿着利刀到处走动.

6. Be sure to use the cleaver carefully when you cut the meat. (你)切肉時,一定要小心的用刀
   turn off the stove before you leave. (你)(離開)走前,一定要關掉爐子
   rinse the wok when you're finished. (你)做完(好),一定要冲洗鍋
   lock the door when you leave. (你)(走)離開時,一定要鎖門.

7. Get out of the way! 走開! 讓開!
   Move! You're in the way. 走開! 你擋着路了.

8. (You should) use the cleaver carefully. (你應該)小心的用刀.
   hold the heavy pot 拿着大(重)鍋.
   cut the meat 仔細的切肉.
   chop the vegetable 仔細的切菜.
   slice the carrot 細心的片胡蘿蔔.

MEATS: 肉類

Beef 牛肉

steak 牛扒
flank steak 花蘭牛肉
filet mignon 牛柳 (以腰窩部份割下的肉)
sirloin 牛腰扒
beef liver 牛肝
ground beef 碎牛肉
oxtail 牛尾

Pork 猪肉

pork chop 猪扒
pork loin 猪扒 (連骨切開分件) (整條肉扒二三呎長)
pork butt 前腿肉
bacon 煙肉
ham 火腿
fresh ham 新鮮猪腿
ground pork 碎猪肉
spareribs 排骨
neck bones 頸骨
pig's feet 猪腳
pig's knuckle 猪蹄 (手)
pig's liver 猪肝
kidney 腰
stomach 肚

Lamb 羊肉

mutton lamb 小羊肉
lamb chop 羊排
lamb leg 羊腿

Poultry 鷄鴨類

chicken 鷄
frying chicken 鷄 (炸鷄用)
cornish hen 小鷄 (1-1½磅)
chicken breast 鷄胸
chicken leg/thigh 鷄腿
chicken wing 鷄翅 (鷄翼)
chicken feet 鷄腳
chicken gizzard 鷄肫
chicken heart 鷄心
chicken liver 鷄肝
fresh duck 鮮鴨
frozen duck 凍鴨
squab 幼鴿
pigeon 大鴿

SEAFOODS: 海鮮.水產類

fish 魚
flounder 左口魚、比目魚類
sea bass 西石斑 (青衣)
carp 鯉魚
lobster 龍蝦
Jumbo shrimp(Prawns) 大蝦
shrimp (20 - 25) 中蝦
shelled baby shrimp 蝦仁
crab 蟹
crab meat 蟹肉
clam 蜆
oyster 蠔
snail 石螺
conch 響螺
scallop 鮮干貝 (帶子)
abalone 鮑魚
squid 魷魚 (烏賊)
cuttlefish 墨魚
frog 青蛙 (田鷄)
frog's leg 田鷄腿
turtle 烏龜

VEGETABLES: (a bunch, a bundle, a pound, a pack)

蔬菜類：（束，捆，斤，包）

asparagus 蘆筍

bamboo shoots 竹筍

bean sprouts 芽菜，綠豆芽

soybean sprouts 黃豆芽

sweet green peas 青豆

snow pea (pod) 雪豆

string bean 四季豆

soybean 黃豆，大豆

lima bean 扁豆

red bean 紅豆

green bean 綠豆

blackeyed peas 黑眼豆

bittermelon 苦瓜

wintermelon 冬瓜

pumpkin 南瓜

cucumber 黃瓜

zucchini 青瓜

gourd 葫蘆，瓠瓜

turnips 圓形蘿蔔

beets 紅菜頭(圓形)

carrot 胡蘿蔔

Chinese turnip (white) 白蘿蔔

potato 馬鈴薯

sweet potato (yam) 甜薯，番薯

taro root 芋頭

tomato 蕃茄

eggplant 茄子

radish 圓形小紅蘿蔔

corn 玉米

baby corn (canned) 小玉米

green/red pepper 青/紅辣椒

bok choy 白菜

broccoli 洋芥蘭

cabbage 包心菜

Chinese cabbage 大白菜，黃芽白

cauliflower 椰菜花，白菜花

celery 西芹，芹菜

leek 大蒜

lettuce 生菜

spinach 菠菜

watercress 西洋菜

mustard green 綠芥菜

onion 洋蔥

scallion 蔥

garlic 蒜(蒜子)

ginger 薑

chili 辣椒

Chinese chives 韭菜

NUTS: 乾果

almond 杏仁

cashew nut 腰果

chestnut 栗子

gingko nut 白果

peanut 花生

pecan 山核桃

walnut 合桃

FRUITS: 水果類

apple 蘋果

apricot 杏子

banana 香蕉

cantaloupe 哈密瓜，甜瓜

cherry 櫻桃

coconut 椰子

grape 葡萄

grapefruit 洋柚子(西柚)

honey dew 香瓜

lemon 檸檬

lichee 荔枝

lime 青綠色檸檬

longan/Dragon's eyes 龍眼

loquats 枇杷

mango 芒果

melon 瓜

orange 橙，橘，柑

papaya 木瓜

peach 桃子

pear 梨

persimmon 柿子

pineapple 菠蘿

plum 李子，梅子

pomegranate 石榴

pomelo 中國柚子

strawberry 草莓

tangerine 紅橘

watermelon 西瓜

SEASONINGS: (a case, a box, a can, a bottle, a jar, a pack)

調味品： 箱 盒 罐 瓶 罐裝 包

dark/light soy sauce 黑/白醬油 (老/生抽)

soy sauce "Golden Label" 金標醬油

bean sauce 廣東豆豉醬

black bean sauce 豆豉汁(蔵)

ground bean sauce 磨豆豉醬

barbecue sauce 烤肉醬

hoisin sauce 海鮮醬

oyster sauce 蠔油

chili paste/sauce 辣椒醬

hot pepper sauce 辣椒醬

chili oil 辣油

sesame paste/sauce 芝蔴醬

peanut butter 花生醬

salt 塩

sugar 糖

cooking wine/sherry 料酒

black/white vinegar 黑/白醋

MSG (Monosodium Glutamate) 味精

food coloring 食用色素

spice powder 五香粉

various spices 各式香料

star anise 八角

peppercorns 花椒

black/white pepper 黑/白胡椒

curry 咖哩

mustard 芥末,芥子醬

tangerine/orange peel (dried) 陳皮

lard 猪油

vegetable oil 植物油

salad oil 沙拉油(沙津油)

corn oil 玉米油

soy bean oil 豆油

peanut oil 花生油

SPECIAL INGREDIENTS:

shark's fin 魚翅

bird's nest 燕窩

sea cucumber 海參

salted jelly fish 海哲皮

dried shrimp 蝦米

dried scallops 干貝(乾的)

black mushrooms (Chinese mushrooms) 香菇,冬菇

straw mushrooms 草菇

button mushrooms 圓形洋菇粒

tree ears 木耳

cloud ears 雲耳

tiger lily buds (dried) 金針

lotus seeds 蓮子

red dates 紅棗

pickled Szechuan cabbage 四川榨菜

preserved eggs (thousand year eggs) 皮蛋

rice sticks 米粉

Chinese vermicelli (cellophane noodle) 粉絲

hard/soft bean curd (Tofu) 老/嫩豆腐

dried bean curd 豆(腐)干

water chestnuts 馬蹄,荸薺

lotus roots 蓮藕

OTHERS:

eggs 蛋

flour 麵粉

tapioca starch 太白粉(菱粉)

corn starch 玉米粉

cracker meal 餅乾粉

bread crumbs 麵包粉

baking powder 發粉

baking soda 蘇打粉

egg noodles 蛋麵

eggroll mix/stuffing 春卷餡

eggroll skins/wrappers 春卷皮

eggroll skins-Shanghai Style 上海春卷(皮)

wonton skins/wrappers 雲吞皮

KITCHEN EQUIPMENT 廚房用具

UTENSILS 用具器具

For Cooking 烹飪用

frying pan (skillet) 長柄平底鍋
wok 圓底炒鍋
pot 圓形深鍋(煲)
steamer 蒸籠
teapot 茶壺
strainer (濾油具) 濾水器具
colander 碗形濾水盆
ladle 杓
spatula 鍋鏟

For Preparation 調製用

mixing bowl 攪拌食物之碗
measuring cup 量杯
knife 小刀
cleaver 菜刀
chopping block (cutting board) 切菜板
wire beater (whisk) 鉄絲打蛋器
funnel 漏斗
rolling pin 趕麵杖(趕麵棍)
tongs 鉗子(長夾子)
vegetable parer (peeler) 削皮具
bottle opener 開瓶器
can opener 開罐器

corkscrew 拔塞鑽(開樽用)
fork 叉
spoon 湯匙
scale 秤(磅)
bamboo brush 打刷

Other items 其他項目

oven 烤箱(焗爐)
broiler 燒烤爐
electric fan 電風扇
chopsticks 筷子
dish rack 盤碗架
pan 長柄的鍋
cover (lid) 蓋

B Class Topic Three - Conversation (part 3)

teacher:	Do you cook Chinese food?	你(會)煮中國菜嗎?
Paul:	Just a little.	(只)會一点.
teacher:	Do you want to cook today?	你今天要不要煮?
Paul:	Yes, I do.	是的. 我要(煮).
teacher:	Do you want to cook egg rolls?	你要(願意)煮(做)春卷嗎?
Paul:	No, I don't.	不. 不要(願意)
teacher:	How about Mo Goo Gai Pan?	(那么)蘑菇雞片如何(怎樣)?
Paul:	OK, that's fine.	好. 那不錯.(好)

****

teacher:	Do you like Chinese food?	你喜欢中國食物嗎?
David:	Yes, I do.	是. 我(喜欢).
Teacher:	Do you like American food?	你喜欢美國食物嗎?
David:	No, I don't.	不(喜欢).
teacher:	Do you like Japanese food?	你喜欢日本食物嗎?
David:	Yeah, it's alright.	是.(日本食物)还可以.

Vocabulary

cook	煮	egg rolls	春卷		
do	做	yes/yeah	是		
understand	懂, 明白	like	喜欢	American	美國的
just	僅,只			Japanese	日本的
a little	一点, 少許	no	不		
how about...	...如何, 怎樣	don't (do not)	不要		
alright = all right	好 (一切都好)	food	食物		

Topic Three: At the Bus Stop

Mr. Lee wants to go downtown. What bus does he take? Where does he get it?

李先生要到下城去.他坐什麼公共汽車呢?他到哪裡去坐車呢?

Lee: Excuse me. Where is the bus stop?

L: 請問公共汽車站在哪裡?

Policeman: Which one? Where do you want to go?

P: 幾(哪)號的?你想到哪裡去?

L: I want to go downtown to 23rd Street on the Lexington Avenue bus.

L: 我想坐 Lexington 大道往下城的公共汽車到二十三街去.

P: Why don't you take the subway.

P: 為什麼你不坐地下車呢?

L: I don't want to take the subway. From the bus I can see the stores.

L: 我不想坐地下車,從公共汽車(上)我可以看見(沿途)商店.

P: You can get on the bus at the corner of Lexington Ave. and 63rd Street. This isn't the only stop. There are stops at every other corner. Look for the signs.

P: 你可以在 Lexington 大道和六十三街街角處上車.這不是唯一的站.每隔一條街的轉角處都有一個站.留意看那些站牌.

L: Look. Here is the bus now. Is that my bus?

L: 瞧,現在有一輛公共汽車(來了).那輛是我(該坐)的車嗎?

P: Yes, it's your bus. Hurry and get on.

P: 是,是你(該坐)的車.趕快上車吧.

(On the bus)

在公共汽車上

L: How much is the fare?

L: (請問)車費是多少?

Driver: 90 cents or a token.

D: 九毛 或一個地下車銅板

L: Here's a dollar.

L: 這是一塊錢

D: No. You need exact change.

D: 不行,你得有剛好的零錢

L: I don't understand. Would you say that again please?

L: 我不懂.請你再說一次好嗎?

D: You have to give me ninety cents. or a token. We don't carry change.

D: 你一定要給我七毛五分或一個地下車銅板,我們是不帶零錢的.

L: Okay, here's a token. I want to get off at 23rd Street. Would you please tell me when to get off?

L: 好,這是一個地下車銅板.我要在第二十三街下車.請你告訴我什麼時候下車好嗎

D: Sure, okay.

D: 好的.一定.

L: Thanks a lot.

L: 多謝.

D: You're welcome.

D: 不要客氣.

New Words

to go	bus	only
to tell	bus stop	every
to get on	store	other
to get off	corner	every other
can	signs	exact
to look for	fare	change
to hurry	which?	exact change
to have to	why?	sure
to carry	when	okay (O.K.)
	at	a lot

Useful Expressions

take the subway take the bus	I take the subway to school. He takes the bus to work every day.
get on the bus get on the subway	Where do I get on the bus? Hurry. Get on the subway.
get off the bus get off the subway	I get off the bus at 65th Street
Hurry. Hurry up.	
Here's....	1.Here's a token. 2. Here's your book .
Thanks a lot.	
Please tell me when...	1.Please tell me when to get off. 2.Please tell me when it is lunch time. 3.Please tell me when we get there.

Review Exercises

To Be

Are you a student?

I am a student.

I am not a student.

Is he there?

Yes, he is there.

No, he is not there.

Do Verbs

Do you have many American friends?

Yes, I do.
Yes, I have many American friends.

No, I don't.
No, I don't have many American friends.

Does he want to eat lunch?

Yes, he does.
Yes, he wants to eat lunch.

No, he doesn't.
No, he doesn't want to eat lunch.

Question Words

Where...?	Where do you live?	Where is he now?
When...?	When do you get up every morning?	
What...?	What is your name?	
Which...?	Which one of the children is your son?	
	Which one do you want?	
How...?	How are you?	
	How old are you?	
	How do you say _____ in English?	
Why...?	Why do you want to learn English?	
	Why do you have my book?	

To have vs. There is/There are

I have three sisters.
There are three girls in my family.

He has a house.
There is a house on the corner.

I have three books.
There are three books on the table.

Today's Special

Cantonese Chow Mein

Barbecued Spare Ribs

Roast Pork Lomein

Topic Four: Be Careful in the Kitchen 在厨房裡要小心

Teacher: Come here. Hand me the cleaver. 来，把菜刀遞給我.

Student: You mean this knife? 你是指這把刀子？

Teacher: It's not a knife. It's a cleaver. Be careful not to cut yourself. 這不是(把)刀子，是菜刀. 小心不要到傷你自己.

Student: O.K. 好.

Teacher: This is how you hold the cleaver. Don't drop it. It's heavy. 你要這樣握住菜刀. 不要掉了. 這菜刀很重.

Student: I know. I know. 我知道.

Teacher: Now, give me some vegetable oil. 現在，給我一些菜油.

Student: Is this what you want? 這是你要的嗎？

Teacher: Yes. That's it. Now turn the stove on and heat up the wok. 对. 就是那個. 現在，開爐火. 把鍋燒熱，.

Student: What do I do now? 現在我(該)做什么呢？

Teacher: Next, pour some oil into the wok. 下一步，倒些油入鍋內.

Student: Is this enough? 這樣夠了嗎？

Teacher: O.K. O.K. That's too much. 好了，好了，(那)太多了.

Student: Is the fire too high? 火是不是太旺了？

Teacher: No. You need a very hot wok to cook Chinese food. Don't forget that. 不會. 煮中國菜(食物)需要很熱的鍋. 別忘記這点.

Student: Can I put the vegetables in the wok now? 現在我可以把菜放入鍋內了嗎？

Teacher: Yes, but be careful not to drop water into the hot oil. It will splash you and burn you. 好. 但小心，不要把水滴到熱油裡. (那樣的話)油就會濺出来燙傷你.

Student: Ouch. 哎哟.

Teacher: I told you to be careful. Don't you understand English? 我告訴过你要小心，你听不懂英語嗎？

Student: Sorry, I forget. 对不起. 我忘了.

Teacher: O.K. Let me do it. You stand over there. 好了. 讓我来(做)你站过那边去.

Student: I'll be more careful next time. 下次我會小心.

Teacher: I'm not sure there will be a next time. 我都不知道(不確定)會不會有下一次.

See lessons 6, 7 and 11
in the book

TOPIC FOUR: IN THE KITCHEN

Teacher: What do you do in the kitchen?	T: 你們在厨房裡做些什麼？
Student: We make dishes in the kitchen.	S: 我們在厨房裡做菜.
T: What are they cooking now?	T: 他們現在正在煮什麼？
S: They are making pepper steak with onions now.	S: 他們正在做青椒牛.
T: What are the ingredients and seasonings?	T: (青椒牛)裡的材料(配料)和調味品都有(是)些什麼？
S: I know them in Chinese, but I can't say them in English.	S: 中文我知道，可是不會用英文說.
T: Let me tell you in English and please repeat after me.	T: 我來告訴你們英文怎麼說(然後)請你們跟着我說.
S: Okay.	S: 好.
T: The ingredients are flank steak, green peppers and onions.	T: 材料有牛肉，大青椒和洋葱.
S: The ingredients are flank steak, green peppers and onions.	S: (跟着說).
T: The seasonings are salt, sugar, light and dark soy sauce, cooking wine, cornstarch, baking soda and a dash of MSG.	T: 調味品有盐，糖，深和淺色醬油(生，老抽)，料酒，栗粉，蘇打粉和少許味精.
S: The seasonings are salt, sugar, light and dark soy sauce, cooking wine, cornstarch, baking soda and a dash of MSG.	S: (跟着說).
T: Correct, very good. Now, tell me, what are they doing?	T: 對了，很好. 現在(請)告訴我，他們正在做什麼(呢)？
S: Mr. Lo is cutting flank steak and Mr. Chan is cutting green peppers.	S: 羅先生正在切牛肉，陳先生正在切大青椒.
T: What is Mr. Lai doing?	T: 黎先生正在做什麼？
S: He is washing the vegetables.	S: 他正在洗菜.
T: Okay. We are going to talk about cooking again. See you tomorrow.	T: 好吧. 我們會再談到煮飯的. 明天見.
S: See you.	S: 再見.

New words

kitchen	onions	MSG
to make	salt	correct
to cook	sugar	to tell
ingredient	light soy sauce	to cut
seasoning	dark soy sauce	to wash
	cooking wine	vegetables
flank steak	cornstarch	to talk
green peppers	baking soda	about
	dash	again

Sentence patterns

to make 做

to make dishes 做菜

He makes dishes in the kitchen. 他在厨房做菜.

What does he do in the kitchen? 他在厨房做什麼?

He makes dishes in the kitchen. 他在厨房做菜.

He is making shrimp toast in the kitchen. 他正在厨房做蝦多士.

(What is he making in the kitchen?)

What is he making in the kitchen? 他正在厨房做什麼?

Useful expressions

tell me	(請告訴我	to talk about cooking	談到做飯(烹飪)
very good	很好	please repeat after me	請跟着我說
to be going to	會,將,將會		

Today's Special

Pepper Steak With Onions	青椒牛
Shrimp Toast	蝦多士

(B)

See lessons 5, 12 and 13
and pages 33 (A) and 37 in the boo

TOPIC FIVE: AT THE BANK

Student: I would like to open an account.	S: 我想開一個户頭.
Manager: Checking or savings?	M: 支票户還是儲蓄存款户?
S: Savings, please.	S: 儲蓄存款户.
M: Please sit down. I want to ask you a few questions.	M: 請坐. 我想請問你幾個問題.
S: Okay.	S: 好的.
M: What's your name?	M: 你的名字是(什麽)?
S: My first name is Wei-ming and my last name is Lee.	S: 我姓李叫維明.
M: What is your address, Mr. Lee?	M: 李先生, 你的地址是(什麽)?
S: I live at 12 West 4th St., Apartment B, New York City, 10029.	S: 我住在紐約市西四街十二號B房. 郵區號碼是10029.
M: What is your Social Security Number?	M: 你的社會安全卡(工卡)號碼是(什麽)?
S: It's 326-48-0759.	S: 是326-48-0759.
M: Are you married?	M: 你結婚了嗎?
S: No, I'm not married.	S: 我沒有結婚.
M: How much money do you want to deposit?	M: 你想存多少錢?
S: $200 cash and a check for $50.	S: (我想存)兩百元現金和一張50元的支票.
* * *	* * *
Teller: Good afternoon.	T: 午安
Student: Good afternoon. I want to cash this check.	S: 午安. 我想把這張支票兑現
T: Alright. Do you have an account here?	T: 好的, 你在這有户頭嗎?
S: No, I don't. But I have a payroll ID (identification) card. Here it is.	S: 我沒有 可是我有一張提薪証(這就是).
T: Don't forget to endorse the check.	T: 別忘了在支票後面簽名.
S: Excuse me, but what does "endorse" mean?	S: 對不起, "背書"是什麽意思

T: It means "to sign your name on the back of the check."	T: 意思是"把你的名字簽在支票後面."
S: Oh, I see.I always forget.	S: 噢.我明白了.我老是忘記.
T: How do you want your money?	T: 你要那幾種面額的現金?
S: Five twenties, three ones and a money order for $100, please.	S: 請(給我)五張廿元的,三張一元的和一張一百元的滙票.
T: A money order?	T: 一張滙票?
S: Yes. I want to buy a money order for $100.	S: 是啊!我要買一張一百元的滙票.
T: Here you are. NEXT!	T: 下一個!

New words		
bank	manager	teller
account	west	to cash
checking	apartment	alright (all right)
savings	city	payroll ID card
to ask	Social Security Number	to forget
a few	married	to endorse
question	money	to mean
first name	to deposit	to sign
last name	cash	back
address	check	always
	afternoon	money order
		next

Useful expressions

I would like to.... 我想 .... (客氣話)
I would like to ask you a question. 我想請教你一個問題
I would like to pay you back next week. 我想下一個星期才還你.

Good afternoon 午安 What does _____ mean? _____是什麼意思

Please don't forget. 請不要忘記 Here you are.

Today's Special			
Roast Pork	叉燒	Roast Pork Lo Mein	叉燒撈麵
Roast Pork Chop Suey	叉燒雜碎	Butterfly Shrimp	蝴蝶蝦
Egg Roll	春卷	Moo Goo Gai Pan	磨菇雞片
Fung Wong Gai	鳳凰雞	Beef Ming Young	炒銀牛
		Chicken Almonds Ding	杏仁雞丁.

See lessons 5,12 and 13 in the book

Topic Six : THE POST OFFICE

Student: Hi, how are you today?	S: 嗨! 你今天好嗎?
Friend: I don't feel very well. It's too cold today.	F: 我(覺得)不太舒服. 今天太冷了.
S: Yes, it's freezing. Where are you going?	S: 是啊! 天氣好(寒)冷. 你正要到那裡去啊?
F: I want to go to the Post Office.	F: 我要到郵局去.
S: Oh. I want to buy some stamps and aerogrammes, too. Let's go together.	S: 噢! 我也想買些郵票和郵簡. 我們一塊兒去吧!
F: Okay. Let's take the bus. I don't want to walk.	F: 好啊, 我們(還是)坐公共汽車去吧, 我不想走.
In the Post Office	在郵局裡
F: I want to mail this letter to Hong Kong. How much, please?	F: 我想把這封信寄到香港去. 請問(要)多少錢?
Clerk: Do you want it registered?	C: 你想寄掛號信嗎?
F: Yes, I do.	F: 嗯. (是的)
C: Seamail?	C: 海郵嗎?
F: No, airmail.	F: 不, 是空郵(航空信).
C: That's three dollars and thirty-one cents.	C: (要)三塊三毛一.
F: Okay. Here is five dollars.	F: 好的. 這是五塊錢.
C: Here is your change. Don't forget your receipt.	C: 這是找你的錢. 別忘了你的收據
F: Thank you. I always forget.	F: 謝謝你. 我老是忘記.
S: I want ten 20-cent stamps and three aerogrammes.	S: 我要(買)十張二毛的郵票和三個郵簡.
C: That's two-ninety three ($2.93)	C: 是兩塊九毛三.
(Clerk takes the money, hands him the stamps and aerogrammes.)	(職員收(拿)了錢, 把郵票和郵簡遞給他.
Outside the Post Office	在郵局外面
F: Are you going to China Institute?	F: 你(現在)去華美協進社嗎?
S: No. It's our day off.	S: 不去. 我們今天休假(休息).
F: Let's have a cup of coffee to warm us up.	F: 我們去喝咖啡. 暖暖身子吧!

New words

Verbs:		Adjectives:	Adverbs:
to feel		freezing	too
to mail	zip code	some	
to hand	stamp	registered	
to give	clerk	seamail	
Nouns:	receipt	airmail	
aerogramme	idea		
change	outside		

Sentence patterns

I am cold.	我冷.
I am freezing.	凍死我了.
I am warm now.	我現在暖和了.
It is cold today.	今天(很)冷.
It is freezing outside.	外頭凍冰了; 外頭凍得很.
It is warm now.	現在暖和了.

Useful expressions

Don't forget	別忘了.
Please hand me the soy sauce.	請你把醬油遞給我.
Please hand me the notebook.	請你把那本筆記簿遞給我.
It's our day off.	我們今天休息.
Warm up the rice, please.	請你把飯熱一下.
This cup of soup is going to warm you up.	喝了這杯湯就暖和了.
Good idea.	好主意.

Today's Special

Sweet and Sour Pork	甜酸肉
Hung Shu Gai Kew	紅燒雞球

See lessons 8,9,14, 15, 16 and 17 in the book

TOPIC SEVEN: WHAT DID YOU DO IN THE COOKING CLASS?
第七課：你在烹飪課時做了什麼？

Student: Hi. How are you?	S: 嗨，你好嗎？
Friend: Fine, thanks.	F: 好，謝謝。
S: Were you here yesterday? I didn't see you.	S: 你昨天來了嗎？我沒有看見你。
F: No, I wasn't. I didn't feel well. What did you do in cooking class?	F: 我沒有來。(因為)我覺得不舒服。你在烹飪課時做了些什麼？
S: We made Lobster Cantonese.	S: 我們做了廣東式炒龍蝦。
F: What ingredients did you use?	F: 你們用了些什麼材料呢？
S: We used lobster, ginger, scallions, garlic, ground pork and eggs.	S: 我們用龍蝦、薑、葱、蒜、碎豬肉和蛋。
F: What were the seasonings?	F: 調味品呢？
S: Salt, dark soy sauce, black beans, MSG, sugar, vegetable oil, pepper, cornstarch and sesame oil.	S: 用鹽、深醬油(老抽)、豆豉、味精、糖、菜油、胡椒粉、粟粉和麻油。
F: How did you make it? Do you remember?	F: 你怎樣做的，還記得嗎？
S: Yes, of course. First, I cut the lobster. Then I diced the scallions and shredded the ginger.	S: 當然記得。我先斬龍蝦，再把葱切丁，薑切絲。
F: Did you use a knife?	F: 你是用刀切的嗎？
S: No, I used a cleaver. Chinese cooks usually use a cleaver.	S: 不，我用的是(中國式)大菜刀。中國廚師通常是用菜刀。
F: What did you do next?	F: 下一步呢？
S: Well, I stir-fried the pork and scallions next.	S: 我下一步是炒豬肉和葱。
F: Is "to stir-fry" the same as "to sauté"?	F: 炒"stir-fry"和炒"sauté"是一樣的嗎
S: Yes, it is about the same.	S: 是啊！差不多一樣。
F: Did you stir-fry with a spoon?	F: 你是用調羹炒的嗎？
S: No, I used a ladle and a spatula.	S: 不，我用一個杓子和一個鏟。
F: And then...?	F: 然後呢？

S: And then lunch was ready.	S: 這樣.午餐就做好了.
F: Did every one like it? Was it good?	F: 每個人都喜歡嗎？好吃嗎？
S: I think everyone liked it. It wasn't bad at all.	S: 我想每個人都喜歡.很不錯.

New words

Nouns:	Verbs:	(past tense)	Adverbs:
class	to remember	remembered	well
cooking class	to dice	diced	as
knife	to shred	shredded	Adjectives:
cleaver	to use	used	ground
cook (chef)	to sauté	sautéed	same
spoon	to stir-fry	stir-fried	ready
ladle			bad
everyone			

Sentence patterns

___A___ is the same as ___B___.	A 和 B 一樣
"To stir-fry" is the same as "to sauté".	"To stir-fry"和"to saute"一樣
"Raw" is not the same as "rare".	"沒煮過生的"和"煮的生"不一樣
Is ___A___ the same as ___B___?	A 和 B 一樣嗎？
Is "to stir-fry" the same as "to sauté"?	"To stir-fry"和"to saute"一樣
Is "raw" the same as "rare"?	"生的沒煮過和"煮的生"一樣嗎

Useful expressions

Of course.	當然
It's about the same.	差不多一樣.
Not at all.	完全不. 一點也不.
Not _____at all. Not bad at all.	一點也不壞.

COOKING METHODS

to barbecue	烤(戶外)
to stir fry (to sauté)	炒
to deep fry	炸
to steam	蒸
to pan fry	煎
to stuff	釀,填
to stew	燉
to bake	烤
to roast	烤
to broil	火燒
to simmer	燜

CUTTING METHODS

to slice	切片
to strip	切條
to shred	切絲
to dice	切丁,切粒
to chop	斬,剁
to grind	磨,磨碎

RELATED TERMS

to wrap	包
to boil	煮
to marinate	醃
to stir	攪拌
to mix	混合,拌

SOME TERMS TO DESCRIBE FOOD QUALITIES

fresh	新鮮的
crisp	脆的
tender	嫩的
raw (uncooked)	生(的)
of meats: rare	煮/烤的差不多生的
of meats: medium rare	煮/烤的差不多半熟
of meats: medium	煮/烤的半熟
of meats: medium well	煮/烤的半全熟
of meats: well done	煮/烤的全熟
spicy	味濃的
hot	熱,辣
mild	淡的
sour	酸的
sweet	甜的
salty	鹹的
golden brown	金黃(色)
rich	濃膩的
pungent	刺激性的,刺鼻
greasy/oily	油膩的
soggy	濡濕的
tasty	味美(的),可口(的)
delicious	美味(的)

(B)

see lessons 22, 49 and 50
in the book

TOPIC EIGHT: AT THE SUPERMARKET

Bob: Hi, Tim! How have you been?

B: 嗨 Tim！近來怎麼樣？

Tim: Busy. How about you?

T: (很)忙．你呢？

B: I was sick last week but I'm okay now.

B: 我上星期病了，可是我現在好了．

T: Where are you going now?

T: 你現在正要到那兒去呢？

B: I'm going to the supermarket. Have you been there?

B: 我正要去超級市場．你去過沒有？

T: No, I haven't.

T: 沒有．沒有去過

B: Why don't you come along?

B: 為什麼不跟我一起來呢？

T: Sure! Let's go!

T: 好！我們走吧！

In the supermarket

在超級市場內

T: Wow! This supermarket is really clean.

T: 嘩！這家超級市場真乾淨啊！

B: Yes, it is. Let's look around. I want to find some soap.

B: 是啊！真是乾淨．我們先四周看看．我想買(找)肥皂．

15 minutes later

十五分鐘以後

T: Did you find the soap?

T: 你找到了肥皂了嗎？

B: No, I didn't.

B: 沒有．我沒有找到．

They go to the next aisle. It is the vegetable and fruit section.

他們走到下一條走道，是蔬菜水果部門．

T: The fruits look very fresh. What is this?

T: 這些水果看起來很新鮮．這是什麼？

B: It's a grapefruit. It's a little sour and bitter.

B: 這個是西柚子．有點酸．有點苦．

T: I want to try it.

T: 我想試試．

B: Take this one. It's big.

B: 這個大．拿這個吧！

T: Well, this one is bigger than that one.

T: (可是)．這個比那個(更)大．

Tim picks out three and puts them in a plastc bag. Tim and Bob walk to the checkout counter.

Tim 挑了三個放在膠袋裡．Tim 和 Bob 一同走向付款處．

B: Did you weigh the grapefruits?

B: 你磅過柚子了沒有？

T: No, I didn't.	T: 沒有,(我沒有).
B: You have to weigh them first.	B: 你一定要先磅過.
T: Where do I weigh them?	T: (我)在那兒磅呢?
B: Look, there's a store clerk. He can weigh them for you.	B: (你)看,那裡有一個職員,他可以(能)替你磅.
Clerk: That's 89 cents.	C: 八毛九.
Tim takes out a $1 bill	他拿出一張一塊錢的紙幣.
C: No, don't pay me. Pay the cashier. You can use the express lane.	C: 不.別付給我,付給收銀員. 你可以用快線.
T: Is that faster?	T: 那(條線)快些嗎?
C: Yes. If you have ten items or less, you can use it.	C: 是的.如果你有十種或十種以下的東西.你(就)可以用(那條快線).

New words

Nouns:		Adjectives:	
supermarket	bag	busy	bitter
soap	checkout counter	sick	plastic
aisle	store	clean	faster
section	cashier	next	less
grapefruit	express lane	fresh	
	items		

Verbs:			Adverbs:	
	(past)	(perfect)		
to find	found	found	along	around
to try	tried	tried	really	little a little
to pick out	picked out	picked out		
to weigh	weighed	weighed		
to pay	paid	paid		

(B)

(Topic eight, page three)

Useful expressions

How have you been?	近来如何？近況如何？
How about you?	你呢？
to come along	一起来；一塊兒来
Why don't you come along?	為什麼不一塊兒来呢？
Do you want to come along?	你想一塊兒来嗎？
Really?!	真的 ?!

Supermarket : Supplementary Vocabulary

Supermarket - a big grocery store

Store Manager
Store Clerk
Cashier
cash register
delivery boy
customer
shopping cart
shopping basket

Containers

box - a box of cereal
bag - a bag of candy
bottle - a bottle of soda
carton - a carton of milk
can - a can of tunafish
package - a package of hot dogs

Labels

price label
price stamp
unit price
brand name
ingredients

Weights and Measures

gallon = four quarts
half gallon = two quarts
quart = two pints
pint = two cups
half pint = one cup
pound (lb.) = 16 ounces (oz.)

Frozen Foods

frozen vegetables
frozen juice - frozen orange juice
TV dinners

Dairy Products

milk:
  light cream
  heavy cream
  half and half
butter
cheese
yogurt
ice cream
eggs

(Supermarket vocabulary cont'd)

Baked Goods

bread
rolls
cake
pie
doughnuts
cookies

Paper Products

paper towels
toilet tissue/toilet paper
tissues
wax paper
plastic wrap
plastic bags
tin foil/aluminum foil

Cleaning Products

shampoo
soap
toothpaste
mouthwash
dish washing liquid
laundry detergent/laundry powder

Cereal

cold cereals:
  corn flakes
hot cereals:
  oatmeal
  cream of wheat

Condiments

oil
vinegar
ketchup/ catsup
mustard
mayonaise
salad dressing

Baby Food

Pet Food

cat food
dog food
bird seed

Baking Needs

cake mix
cookie mix

(baking needs cont'd.)

icing/ frosting
yeast
flour:
  white flour
  whole wheat flour

Honey

Coffee :
  instant coffee
  ground coffee

Tea:
  tea bags
  loose tea

Food Stamps

Sale items
Special Coupons

READ. TRACE. COPY.

PINT
PT

PT.

_____

READ. TRACE. COPY.

QUART
QT

QT.

_____

READ. TRACE. COPY.

GALLON
GAL.

GAL.

_____

READ. MATCH.

PT.

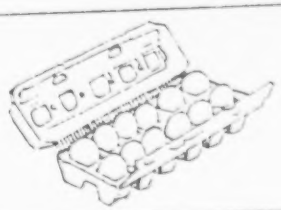
QT.

GAL.

READ.

DOZEN

DOZ.



READ. TRACE. COPY.

DOZ.

DOZ.

_____

READ.

½ DOZEN

½ DOZ.

READ. TRACE. COPY.

½ DOZ.

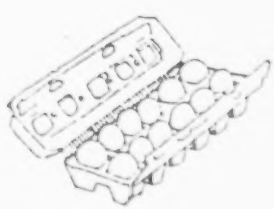
½ DOZ.

_____

READ. MATCH.

DOZ.

½ DOZ.



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28 QUANTITIES

READ. READ. TRACE. COPY.

POUND LB.

LB.

LB. _____

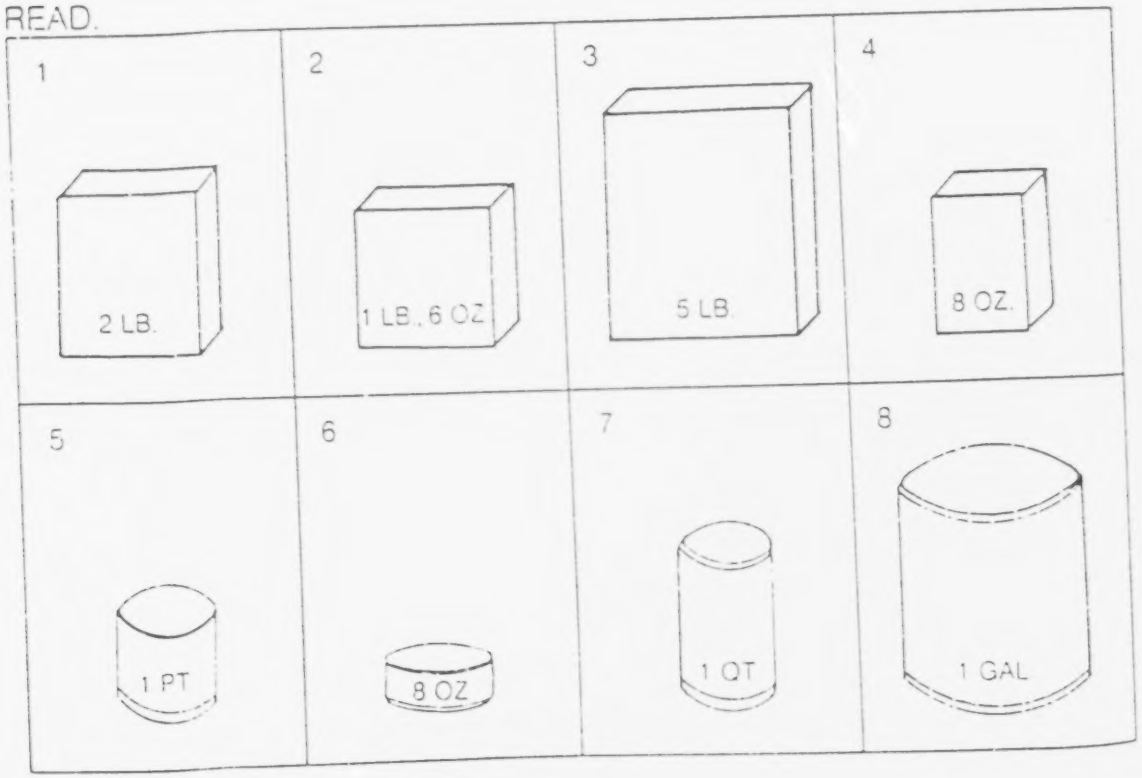
READ. READ. TRACE. COPY.

OUNCE OZ.

OZ.

OZ. _____

READ.



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TIME EXPRESSIONS 時間的說法

today	今天
tomorrow	明天
the day after tomorrow	後天
yesterday	昨天
the day before yesterday	前天
this week	這星期
this month	這個月
this year	今年
next week	下星期
next month	下個月
next year	明年
the week after next	下下星期
the month after next	下下個月
the year after next	後年
last week	上星期
last month	上個月
last year	去年
the week before last	上上星期
the month before last	上上個月
the year before last	前年
this morning	今天上午
this afternoon	今天下午
this evening	今天晚上
yesterday morning	昨天上午
yesterday afternoon	昨天下午
yesterday evening	昨天晚上
tomorrow morning	明天上午
tomorrow afternoon	明天下午
tomorrow evening	明天晚上
tonight	今晚
last night	昨晚
tomorrow night	明晚

BILINGUAL VOCATIONAL TRAINING PROGRAM
Cooking Test

双語專業廚師訓練班
烹飪測驗

Name: _____ Date: _____
姓名 日期

	是 TRUE	非 FALSE
1. In Chinese restaurants, cooking methods for Lomein dishes and Cantonese Chow Mein dishes are the same. 中國餐館裡的撈麵類和廣東炒麵類的做法是相同的。	( )	( )
2. If you know how to prepare Moo Shu Pork, you should also know how to prepare Moo Shu Beef. 如果你會做木須肉也應該會做木須牛。	( )	( )
3. The ways you cook and season Shrimp with Lobster Sauce and Lobster Cantonese are entirely different. 蝦龍糊和廣東炒龍蝦的做法和調味是完全不同的。	( )	( )
4. When you prepare sweet and sour dishes, it is not necessary to dip the shrimp, spareribs or chicken in batter and deep fry it before you mix it with the sweet and sour sauce. 凡是做甜酸類的菜,不論是蝦,排骨或是雞都不必先蘸麵糊炸熟後再和甜酸汁混合。	( )	( )
5. The ingredients for Moo Goo Gai Pan and Roast Pork Chop Suey should be the same. 蘑菇雞片和义燒雜碎所用的配料應該相同。	( )	( )
6. When you make Lomein, you should make it with gravy. 做撈麵時你應該用糊水。	( )	( )
7. Not only will an irresponsible chef hurt the owner's business, he will also hurt the image of Chinese restaurants. 一個不負責的廚呼做菜時故意和老板搗乱,他不但會影响老板的生意,同時也會損害中國餐館業的声譽。	( )	( )

是 非
TRUE FALSE

8. Fantail Shrimp must be fried with bacon. ( ) ( )

炸鳳尾蝦必須先貼上煙肉才可以炸。

9. If someone orders Lobster Cantonese without garlic, we should add more scallions as a substitute. ( ) ( )

有人點一碟龍糊不加蒜，則可用青葱來代替。

10. The chef should not do anything aside from preparing the dishes. ( ) ( )

做炒鍋的廚師除了煮菜外，別的事都不該做。

11. When you prepare a typical diced chicken dish with hot pepper sauce, you should dice the chicken as well as the pepper, bamboo shoots and bok choy. ( ) ( )

一般做宮保雞丁的配料，除了雞丁外，还有其他的配料，如青豆筍丁青椒塊和白菜塊等。

12. Please indicate if each of the following dishes is "Spicy" or "Not Spicy".

請註明下列各菜是"辣"的或是"不辣"的。

Example: Roast Pork Lomein (not spicy)
例：叉燒捞麵 不辣

1. General Ching's Chicken
左宗雞球 _____

2. Lake Tung Ting Shrimp
洞庭蝦 _____

3. Moo Shu Pork
木須肉 _____

4. Dried Sautéed String Bean
乾煸四季豆 _____

5. Hot and Spicy Bean Curd Szechuan Style
麻婆豆腐 _____

6. Diced Chicken with Hot Pepper Sauce
公保雞丁 _____

7. Hot and Spicy Shrimp Szechuan Style
乾燒明蝦 _____

8. Shrimp with Lobster Sauce
蝦龍糊 _____

9. Diced Chicken with Hoisin Sauce
醬爆雞丁 _____

10. Hunan Beef
湖南牛柳 _____

13. When employed by any restaurants, it is better to

當你在餐廳工作時最好是：

a. follow the head chef's instructions. ( )

聽取餐廳頭司的指導和方法

b. insist what you learned here is correct. ( )

堅持上主管訓練並斷定的是唯一的做法

14. There are four ways to cut bok choy. Please list them.

請列出青菜的四種切法：

a.

b.

c.

d.

15. Please list all the ingredients for :

請列出下列各菜的配料：

a. Shredded Pork with Garlic Sauce

魚香肉絲

b. Hot and Sour Soup

酸辣湯

c. Moo Shu Pork

木須肉

16. What are the characteristics of a professional chef?

做一個好廚師應該具備那些條件？

We would like to have your constructive criticism of the cooking class in this training program. Please let us know how much you have learned and what your opinions are.

你對本次烹調課程有何建設性的意見，有何心得，
請提供之。

NEW YORK CITY DEPARTMENT OF HEALTH

市衛生局

SELF-INSPECTION CHECK LIST FOR RESTAURANTS

餐館自我檢查表

		Yes 是	No 否
I.	**Personal Hygiene** 個人衛生		
a)	Are sinks with hot and cold running water provided in foodhandling areas? 食物處理場所是否有冷熱水供應?	( )	( )
b)	Are adequate toilet facilities, a sink with hot and cold running water, and germicidal soap provided? 是否有足夠洗手間設備及冷熱水、清潔劑供應?	( )	( )
	Is there a sign posted on the wall to remind employees to wash their hands? 提醒員工洗手的標示牌是否掛起?	( )	( )
c)	Do employees wash their hands and clean finger nails thoroughly after using toilets, or after handling any unclean objects? Do they wash hands frequently during their work day? 員工於如廁後或与不潔物品接觸後,可有洗手?	( )	( )
d)	Are clean, washable outer garments provided and used? 清潔及易於洗滌的外衣是否有供應?	( )	( )
e)	Do employees smoke in the kitchen or at service counters, or have other unsanitary habits? 員工是否有在廚房內吸煙及其它不衛生習慣?	( )	( )
f)	Are employees free from illnesses such as coughing and sneezing and infections such as sores and cuts on their hands? 員工是否有傳染性疾病或手上有刀傷及發炎之類症狀?	( )	( )
II.	**Food Sanitation** 食物衛生		
a)	Are suitable refrigeration facilities provided for all food, including leftovers? 有足夠冷藏設備否?	( )	( )
b)	Is there unnecessary or excessive handling of food during preparation and service? 處理食物時是否有過多或不必要的去和食物接觸?	( )	( )
c)	Is unwrapped food protected against dust, dirt, insects, handling by customers, or other types of contamination? 無包裝之食物,有否防止其受污染?	( )	( )

Food Sanitation (cont'd) 食物清潔（續）

	Yes 是	No 否
d) Are canned foods and perishable products regularly inspected? 罐頭食品及易腐爛的食物是否作定期檢查?	( )	( )
e) Are dairy products inspected daily in compliance with regulations? Are there dates, tags and seals on the container? 乳品之類的食物是否每日檢查有無過期或破損情形?	( )	( )
f) Is stored food regularly rotated to avoid spoilage and assure freshness? 食物存貨是否輪流使用,以保新鮮?	( )	( )
g) Are hot meats, gravies, etc., on the steam table maintained at 140° F or more? 保暖熱水枱之溫度可有保持140度?	( )	( )
h) Is food in the salad unit and all perishable foods maintained at 45° F or less? 沙拉及易於腐爛的食物是否冷藏於45°F之下?	( )	( )
i) Are all food and ingredients, raw and cooked, properly stored to prevent contamination? 各種食物是否貯好免受污染?	( )	( )
j) Are proper containers provided and used? 適用之盒或樽可有供應?	( )	( )
k) Are thermometers provided for testing food and refrigeration and are they kept in good repair? 冷藏室的溫度表是否保持良好狀況?	( )	( )
l) Is all food stored off the floor and away from the walls? 貯存食物時可有離地及離牆?	( )	( )

III. General Sanitation 各種清潔(環境)

a) Are the walls, floors and ceilings clean and in good repair? 牆壁地板天花板是否保持清潔完整?	( )	(
b) Are the premises free of rodents and insects? 屋內有鼠蠅,蟲,蟻否?	( )	(
c) Are dumbwaiters and dumbwaiter pits clean and in good repair? 小型運貨升降機是否清潔?	( )	(

General Sanitation (cont'd) 各種清潔(環境)

	Yes 是	No 否
d) Are lighting and ventilation adequate in all rooms? 各室內可有足夠光線及空氣流通?	( )	( )
e) Is plumbing and drainage adequate and in good repair? 水管裝置和排水設備是否良好?	( )	( )
f) Are overhead soil wastes and water pipes free from leakage, condensation and properly protected? 安置在天花板之下的水管裝置和排水設備是否良好?	( )	( )
g) Are suitable utility sinks, with hot and cold running water, provided? 是否有冷熱水設備的水槽?	( )	( )
h) Are windows, doors and openings to outer air screened against entry of insects and rodents? 有無紗窗紗門設備以免蠅鼠進入?	( )	( )
i) Are mops, brooms, cleaning compounds and detergents properly maintained and properly stored away from food? 地拖、掃把、清潔劑可有供應並貯於遠離食物的地方?	( )	( )
j) Is the cellar clean, in good repair and free from rubbish, useless materials and rodents? 貯藏室是否保持清潔、無用之物是否搬開以免藏鼠?	( )	( )
k) Are the sinks clean, free of slime and offensive odors? 去污水之盆是否清潔?	( )	( )
l) Is garbage properly stored? Is an adequate number of metal cans with tight fitting covers provided? 垃圾是否貯放好 垃圾桶是否足夠用、桶蓋是否緊合?	( )	( )
m) Are all food and equipment kept clean and in good repair? 各種食物及用具是否保持清潔?	( )	( )

IV. Sanitizing Utensils 餐具清潔

a) Is there an adequate supply of running hot water at all hours? 每日24小時可有熱水供應?	( )	( )
b) Are utensils properly washed rinsed and sterilized before re-use? 餐具可有消毒及沖洗乾淨?	( )	( )

Sanitizing Utensils 餐具清潔

	Yes 是	No 否
c) Is effective detergent used to clean glass and dishes? 是否有使用有效的洗碗剂清洗水杯盤碗?	( )	( )
d) Is an overflow sink stopper used in rinsing to insure clean rinse water during manual dishwashing? 用来沖洗碗盤的清水是否隨時保持清潔?	( )	( )
e) Are glass brushes in good repair clean and properly used? 洗水杯用的刷子是否清潔及完好?	( )	( )
f) Is water for the final rinse maintained at 170° F? 最後沖洗的熱水是否保持170度?	( )	( )
g) Are sterilizer and sterilizing baskets clean, free of rust and corrosion and properly stored? 洗籃是否清潔無生銹?	( )	( )
h) Are glasses and utensils examined after they have been sterilized and properly stored? 水杯餐具碗碟洗好之後可有再檢查?	( )	( )
i) Are chipped, cracked and badly discolored or stained utensils discarded? 破裂及污染有色之盤碗可有拋棄?	( )	( )
j) Is silverware properly inverted in receptacles or otherwise stored so as to prevent contamination or handling of the surfaces? 銀器是否放置妥當(与手接觸部份向上)免受污染?	( )	( )

Inspected by _____
檢查者

Person assigned for self-inspection
餐館指派作自我檢查員

China
Institute
in America, Inc.
125 East 65th Street, New York, N.Y. 10021
212-744-8181

28th Term - Bilingual Vocational Training Program
Washington, D.C. Field Trip
April 16, 17, 18, 1985

華府旅遊日程表

Tuesday, April 16, 1985 （星期二，四月十六日）

7:45 a.m.	Meet at China Institute.	在華美協進社集合
2:00 p.m.	Arrive at Quality Inn Executive 6111 Arlington Blvd. Falls Church, Virg. (703-534-9100)	到達旅館
2:30 p.m.	Bus Tour of Historic Sights: The Washington Monument, Lincoln and Jefferson Memorials.	參觀歷史名勝：華盛頓紀念碑 林肯及傑佛遜總統紀念堂
3:45 p.m.	Visit the Museum of History and Technology. Constitution Ave. and 14th Street.	參觀歷史工藝博物館
6:00 p.m.	Dinner in Chinatown. Then free time.	晚餐及自由活動

Wednesday, April 17, 1985 （星期三，四月十七日）

7:00 a.m.	Breakfast in hotel.	早餐
8:00 a.m.	Board the bus.	上車出發
8:30 a.m.	Arrive at the Capitol Building.	到達國會大廈
9:00 a.m.	Appointment with Congressman Bill Green.	拜見議員格林先生
9:30 a.m.	Tour of the U.S. Capitol.	參觀國會大廈
11:15 a.m.	Tour of the Kennedy Center for the Performing Arts. Rock Creek Pkwy. & New Hampshire Avenue.	參觀甘迺迪演藝中心
12:30 p.m.	Lunch Time. In the Air and Space Museum	午餐
1:30 p.m.	Visit the Air and Space Museum. Independence Ave. on the Mall.	參觀航空及太空博物館
3:30 p.m.	Visit the Chinese Embassy. 2300 Conn. Ave. & Colorado Rd.	參觀中國大使館
5:30 p.m.	Dinner in Chinatown. Then free time.	晚餐及自由活動

Thursday, April 18, 1985 （星期四，四月十八日）

7:00 a.m.	Breakfast in hotel.	早餐
8:00 a.m.	Board the bus.	上車出發
8:30 a.m.	Visit the Arlington Cemetery.	參观阿靈頓公墓
10:00 a.m.	Tour the White House.	參观白宮
11:00 a.m.	Tour of the F.B.I. (Federal Bureau of Investigation) 9th St. & New Hampshire Ave.	參观联邦調查局
12:15 p.m.	Visit the Bureau of Printing and Engraving. (Mint) 14th & C St.	參观國家印鑄局
12:50 p.m.	Lunch time.	午餐
2:00 p.m.	Leave Washington for New York.	回程紐約

華美協進社
China
Institute
in America, Inc.
125 East 65th Street, New York, N.Y. 10021
212-744-8181

Dear Sir:

I am writing at this time to thank you for your cooperation with and assistance to China Institute's Bilingual Vocational Training Program.

The trainees in our 198 - 198 training program have completed the thirteen weeks of classroom instruction. Now they are ready for field practice.

By giving our trainees this opportunity to observe and work in your kitchen, you have contributed a great deal toward their education and have helped them to prepare for worthwhile careers.

I am most appreciative of your interest and sincerely hope that you will continue to participate in our program.

Sincerely,

Sara Su Ma

(Mrs.) Sara Su Ma
Project Director
Bilingual Vocational Training Program

SSM:it

China
Institute
in America, Inc.
125 East 65th Street, New York, N.Y. 10021
212-744-8181

華美協進社

敬啓者：華美協進社自辦雙語廚師訓練班以來，貴館給予學員實習的機會，造就人才，本社由衷感激。現在一九　年度第　期學員於完成課室英文及烹飪課程後，將於　月　日星期二開始餐館實習課程。因此本社仍請先生如以往一般襄助本社，給予本屆學員到貴館實習的機會，想必承善意惠允，先此函達，並申謝意。此上

先生

雙語廚師訓練班敬啓

一九　年　月　日

華美協進社
China
Institute
in America, Inc.
125 East 65th Street, New York, N.Y. 10021
212-744-8181

Dear Sir:

This is to introduce our student/students from our Bilingual Vocational Training Program at China Institute who is/are starting in-service training at your restaurant.

We thank you heartily for giving us so much help and we hope you will let us know about the progress of the student/students.

Thank you again for your cooperation.

Sincerely,

Sara Su Ma
Project Director
Bilingual Vocational
Training Program

惠鑒

謹介紹本班學員

君趨前奉謁、敬請

惠予導引，不勝感紉。專此

敬頌

日安

雙語廚師訓練班敬上

九 年 月

China Institute in America, Inc.
125 East 65th Street, New York, New York 10021 (212) 744-8181

雙語廚師訓練班學員實習時間表
BILINGUAL VOCATIONAL TRAINING PROGRAM FOR CHEFS
FIELD PRACTICE TRAINING TIME SCHEDULE

餐館名稱
Name of Restaurant:

負責人
Person in Charge:

學員姓名
Name of Trainee:

每天工作時間
Daily Working Hours:

Date 日期: ___月___日至___日	開工時間 Time to start	收工時間 Time to finish	總工作時間 Total hours worked	負責人簽名 Person in charge
星期日 Sun.				
星期一 Mon.				
星期二 Tues.				
星期三 Wed.				
星期四 Thur.				
星期五 Fri.				
星期六 Sat.				

註：學員每天工作規定是 10 小時，每星期五天，請負責人合作每天把記錄表填妥，然後用附上的回郵信封寄返本社。

Trainee is required to work 10 hours daily. Five days a week. Please fill in the above form and return to us in the stamped envelope. Thank you for your cooperation.

China Institute in America, Inc.
125 East 65th Street, New York, New York 10021 (212) 744-8181

雙語廚師訓練班學員實習評議表
BILINGUAL VOCATIONAL TRAINING PROGRAM FOR CHEFS
FIELD PRACTICE TRAINING EVALUATION

餐館名稱
Name of Restaurant:

負責人
Person in Charge:

學員姓名
Name of Trainee:

日期
Date:

I. 工作態度 Work Attitude: ____好 Good ____普通 Average ____不好 Not Good

II. 工作能力 Work Performance:

____樂意工作 Willing to work ____普通 Average ____不樂意工作 Not willing to work

____有耐力 Endurance ____普通 Average ____無耐力 No endurance

____能與人相處 Cooperative ____普通 Average ____不能與人相處 Not cooperative

III. 其他 Other Comments:

負責人簽名
Signature of Person in Charge: _____

註：學員每天工作規定是 10 小時，每星期五天。請把以上評議表填妥簽名，然後用附上的回郵信封寄回本社。

Trainee is required to work 10 hours daily, five days a week. Please fill in the above form and return to us in the stamped envelope. Thank you for your cooperation.

雙語廚師訓練班

Bilingual Vocational Training Program

學員姓名 英文 中文
Name of trainee: _____ ( )
English Chinese

日期
Date of visit: _____

餐館名稱
Name of restaurant: _____

地址
Address: _____

教員姓名 簽名
Visited by: _____ Signature: _____

餐館負責人 簽名
Person in Charge: _____ Signature: _____

評議
Comments: _____

_____

_____

_____

雙語廚師訓練班

Bilingual Vocational Training Program

學員姓名 英文 中文
Name of trainee: _____ ( )
English Chinese

日期
Date of visit: _____

餐館名稱
Name of restaurant: _____

地址
Address: _____

教員姓名 簽名
Visited by: _____ Signature: _____

餐館負責人 簽名
Person in Charge: _____ Signature: _____

評議
Comments: _____

_____

_____

_____

BILINGUAL VOCATIONAL TRAINING PROGRAM FOR CHINESE CHEFS

雙語廚師訓練班

Student Evaluation of English Course

學生英語課意見問卷

1. How many years have you studied English? Where? 你學過幾年英語？在那裡學的？

2. Do you know any other language besides Chinese? What are they? 你還會其他外國語嗎？
越語 日語 俄語 法語 其他
__Vietnamese __Japanese __Russian __French Other _____

3. Do you think your English has improve, since you attended the Bilingual Vocational Training Program at China Institute? 自你參加此訓練班以來，你覺得自己的英語有進步嗎？

___Yes ___No

A. In which aspect do you think you have made the most progress? 你覺得自己在那一方面的進步最大？

___(a) Daily conversation and vocabulary 日常會話及詞彙

___(b) English grammar 英文文法

___(c) Job-related English material 廚業英語

___(d) American social studies 美國社會常識

B. In which aspect do you find the greatest need? 那方面的英語你最需要？

___(a) Daily conversation and vocabulary 日常會話及用語

___(b) English grammar 英文文法

___(c) Job-related English material 廚業英語

___(d) American social studies 美國社會常識

C. Which aspect do you think needs strengthening? 你認為那方面的英語仍需加強？

___(a) Daily conversation and vocabulary 日常會話及用語

___(b) English grammar 英文文法

___(c) Job-related English material 廚業英語

___(d) American social studies 美國社會常識

Do you find the teaching material and textbooks selected by our Program practical?
你認為此訓練班英語課所選用的教材及教科書實用嗎？

	Very Practical 很實用	Practical 實用	Not Practical 不實用
A. Teaching material 教材	_____	_____	_____
B. Textbooks 教科書	_____	_____	_____

5. Do you think our teaching of English is你認為英語的教授

____ Too Fast 太快 ____ Fast 快 ____ Very Suitable 很合適 ____ Slow 慢 ____ Too Slow 太慢

6. Do you think the use of Chinese in teaching English is你認為上英語課用中文教授的時間

____ Too Frequent 太多 ____ Frequent 多 ____ Very Suitable 很合適 ____ Scarce 少 ____ Too scarce 太少

7. Do you think the use of English in teaching English is你認為上英語課用英語教授的時間

____ Too Frequent 太多 ____ Frequent 多 ____ Very Suitable 很合適 ____ Scarce 少 ____ Too scarce 太少

8. Do you think the English classes at our Program should be taught
你認為此訓練班的英語課應該

___(a) completely in English 完全用英語教
___(b) in English when necessary 在必要時用英語教
___(c) not using any English 完全不用英語教

9. What do you think of the field trips to the restaurants, markets, bank, post office, museums, etc.?你對實地參觀餐館、市場、銀行、郵局、博物館等

____ Very Interesting 很感興趣 ____ Interesting 感興趣 ____ Not Interesting 不感興趣

10. What are your future plans for improving your English proficiency?
你對日後學習英語有何計劃

___(a) Self-study 自修
___(b) Enroll in adult English class 參加成人英語班
___(c) Other 其他

11. Please give us your other opinion of the English course of this Bilingual Program.
請寫出你對此訓練班英語課的其他意見.

Bilingual Vocational Training Program

Mid - Term B - Class

28th Term

Name: KEY 姓名 Date: 日期

I. Dictation: 10% 聽寫

1. I come from China.
2. Does this bus go to Chinatown? Yes, it does.
3. Go to East 65th St. and Lexington Ave.
4. Take the number 6 train downtown.
5. Get off at Canal St.

II. Answer the following questions: 30% 請回答老師所问的问題

1. What is your last name?
2. What is your telephone number?
3. What is your social security number?
4. Where do you live?
5. Why do you study cooking?
6. Can you speak English?
7. What day is today?
8. What time is it?
9. Who is your English teacher?
10. Are you Japanese?
11. When did you come to America?
12. Are you married?
13. Where's Chef Mark?
14. Where are you studying cooking?
15. Are you working?

III. Tell me something about yourself. 10% 請自我介紹

1.
2.
3.

IX. Translate the following words into Chinese: 10% 英譯中

1. American 美國人
2. Canton 廣東
3. quarter 兩毛五分
4. token 銅板
5. kitchen 厨房
6. last name 姓
7. address 地址
8. zip code 郵區号碼
9. social security card 安全卡(工卡)
10. telephone number 電話号碼

V. Translate the following words into English: 10% 中譯英

1. English 英文
2. America 美國
3. upstairs 楼上
4. New York 紐約
5. Cantonese 廣東人
6. Chinese 中國人
7. Spanish 西班牙文
8. friend 朋友
9. tomorrow 明天
10. Monday 星期一

VI. Translate the words into English: 5% 中譯英

1. wok 鍋
2. scallion 葱
3. ladle 杓
4. chicken 雞
5. lobster 龍蝦

VII. Translate the dishes into English: 5% 中譯英

1. Sweet and Sour Pork 甜西發肉
2. Shrimp with Lobster Sauce 蝦龍粘湖
3. Stuffed Bean Curd 酉襄豆腐
4. Butterfly Shrimp 蝴蝶蝦
5. Pepper Steak with Onions (Pepper Steak) 青椒牛

VIII. Translate the Chinese sentences into English: 4% 中譯英

1. Get out of the way! 走開，讓開！
2. Be sure to lock the door when you leave. (你)(走)離開時，一定要鎖門
3. You should use the cleaver carefully. (你應該)小心的用刀.
4. You should chop the vegetable carefully. (你應該)小心的切菜.

IX. What are the ingredients and seasonings for Beef with Broccoli? 16%
芥蘭牛肉 用什么材料和調味?

Ingredients

1. broccoli
2. flank steak
3. ginger

Seasonings

1. oil
2. sugar
3. salt
4. M.S.G.
5. garlic
6. soup stock
7. sesame oil
8. dark soy sauce
9. oyster sauce
10. light soy sauce
11. white pepper
12. cooking wine
13. cornstarch

BILINGUAL VOCATIONAL TRAINING PROGRAM

Final - Exam B - Class

28th Term

Name: KEY 姓名 Date: 日期

I. Dictation: 5% 聽寫

1. I come from the People's Republic of China.
2. Rebecca lives in Brooklyn,
3. My teacher speaks a little Cantonese.
4. Please call David at 5 p.m. tonight.
5. Thank you for the nice lunch.

II. Answer the questions that are being read to you: 30%
請回答老師所問的問題

1. What's your last name?
2. What's your social security number?
3. What's your teacher's first name?
4. When did you come to America?
5. Are you married?
6. Do you have any children?
7. How old are you?
8. When were you born?
9. What are you studying right now?
10. Can you speak Mandarin?
11. When are you going to Washington, D.C.?
12. Is it raining outside?
13. What did you do yesterday?
14. How do you like New York City?
15. What kind of job are you looking for?

III. Please translate into English: 10% 請翻譯成英文

1. _____ 那個字什么意思?
2. _____ 那個字怎么拼?
3. _____ 好主意.
4. _____ 你想不想喝一杯
5. _____ 我喜欢學習英文.

BILINGUAL VOCATIONAL TRAINING PROGRAM

Final - Exam B - Class

28th Term

Name: KEY 姓名 Date: 日期

I. Dictation: 5% 聽寫

1. I come from the People's Republic of China.
2. Rebecca lives in Brooklyn,
3. My teacher speaks a little Cantonese.
4. Please call David at 5 p.m. tonight.
5. Thank you for the nice lunch.

II. Answer the questions that are being read to you: 30%
請回答老師所問的問題

1. What's your last name?
2. What's your social security number?
3. What's your teacher's first name?
4. When did you come to America?
5. Are you married?
6. Do you have any children?
7. How old are you?
8. When were you born?
9. What are you studying right now?
10. Can you speak Mandarin?
11. When are you going to Washington, D.C.?
12. Is it raining outside?
13. What did you do yesterday?
14. How do you like New York City?
15. What kind of job are you looking for?

III. Please translate into English: 10% 請翻譯成英文

1. _____ 那個字什么意思?
2. _____ 那個字怎么拼?
3. _____ 好主意
4. _____ 你想不想喝一杯
5. _____ 我喜欢學習英文

BILINGUAL VOCATIONAL TRAINING PROGRAM

Final - Exam B - Class

28th Term

Name: _____ Date: _____
姓名 日期

I. Dictation: 5% 聽寫

1. _____
2. _____
3. _____
4. _____
5. _____

II. Answer the questions that are being read to you: 30%
請回答老師所问的问題

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____
11. _____
12. _____
13. _____
14. _____
15. _____

III. Please translate into English: 10% 請翻譯成英文

1. _____ 那個字什么意思?
2. _____ 那個字怎么拼?
3. _____ 好主意.
4. _____ 你想不想喝一杯
5. _____ 我喜欢學習英文.

IV. Fill in the appropriate verb form: 10% 請填入適當的動詞時態

1. _____ I help you? (我能不能幫助你?)
2. _____ you speak Spanish? (你會不會說西班牙文?)
3. Yes, I _____. (我會.)
4. _____ you _____ to Chinatown tomorrow? (明天你會不會去唐人街?)
5. Yes, I _____ going there on Saturday. (會,礼拜六我會去.)
6. Did you _____ to Chinatown yesterday? (昨天你有沒有去過唐人街?)
7. No, I didn't. I _____ to Brooklyn last night. (沒有,昨天晚上我在 Brookl
8. Where _____ you from? (你是从那里來的?)
9. I _____ from China. (我是从中國來的)

V. Please use the appropriate question word: 5% 請填最適當的問句用字.

(Who, What, Where, When, How much, Why, Do, Which)

1. _____ are you going now? I'm going home.
2. _____ is that tall boy? He's my friend.
3. _____ did you buy your watch? In Hong Kong.
4. _____ you enjoy drinking beer? Yes, I do.
5. _____ do you smoke? Because I enjoy smoking.

VI. Please give the past tense of the following verbs: 5% 請用過去式

1. is _____
2. eat _____
3. cook _____
4. make _____
5. go _____

VII. Choose the correct answer: 5% 選最適當的字.

a. change	b. cashier	c. token
d. endorse	e. account	f. card

_____ 1. I want to open a savings _____.

_____ 2. He forgot his I.D. _____.

_____ 3. I don't have _____. Can I use a dollar?

_____ 4. I have 90¢. Please give me a _____.

_____ 5. Please _____ the check.

VIII. Translate into English: 5% 中譯英

1. _____ 包
2. _____ 葱
3. _____ 新鮮
4. _____ 胡椒粉
5. _____ 水果

IX. Translate the dishes into English: 5% 中譯英

1. _____ 青豆蝦仁
2. _____ 沙茶雞
3. _____ 陳皮牛
4. _____ 魚香干貝
5. _____ 香酥鴨

X. What are the ingredients for Hot and Sour Soup? 8%
酸辣湯 用什么材料？

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____

XI. Please choose the correct word: 5% 選擇

(salt, spicy, cleaver, eat, wok)

1. I like to _____ Chinese food.
2. Ben uses a _____ to chop the meat.
3. Chinese cooks use a _____ to cook.
4. He needs some _____ for the soup.
5. Szechuan food is _____.

XII. Please circle the correct word: 7% 請圈出對的答案

1. When you are ready to serve Peking Duck, you _____ it.
北京鴨 烤好後，你 _____.

a) shred b) slice c) dice d) none of them

2. When you prepare Moo Shu Pork, you _____ the pork.
當你做 木須肉 時，你 _____.

a) shred b) slice c) chop d) none of them

3. When you prepare Double Cooked Pork, you _____ the pork.
當你做回鍋肉時,你 _____ .

a) chop b) dice c) slice d) none of them

4. When you make Roast Pork Bun, you _____ it.
當你做叉燒包時,你 _____ .

a) barbecue b) bake c) roast d) none of them

5. Fried Dumplings are _____.
鍋貼是 _____的.

a) steamed b) pan-fried c) deep-fried d) sauteed

6. Dried Sauteed Beef is _____.
乾燒牛肉絲,是 _____的

a) stir-fried b) pan-fried c) steamed d) none of them

7. When you are ready to serve Fried Chicken Cantonese Style, you _____ it.
廣東炸子雞,是 _____的.

a) slice b) chop c) cut d) none of them

unchy, 3/3

Week 7

Date:	Classroom (L)	Library	Classroom (S)	Kitchen Classroom	Music Room
9:00	Instructor: John B			Mark / Li A	
	Where, What, When Why How Who —			Spring Roll	
				Roast Pork Bun	
10:20	Topic 3 — go over	all (again)		Shu Mai	
10:30	Instructor: Ingrid B				
	Topic 4 Cont'd				
	Today's special				
11:30	Review for Mid-term				
11:30	Instructor: Rebecca B				
	Are you > American? Hungry? No, I'm not				
	Do you > like American food? No, I don't				
12:30	Which; what, e —				
12:30				LUNCH	
1:30	Lunch				
1:30	Instructor: Mark			Ingrid B	
	Discussion			Review:	
2:00				Rebecca B	
2:00	Instructor: John A				
	Review Time Hand out # —			Special for Today	
	Topic #5 Bank			Food + Eating Conversation	
3:20					
3:30	Instructor: Rebecca			3:00/Mark: Li B	
	Go over Bank (again)				
	Classroom Expressions # 8, 9, 11, 12			Preparation	
5:00	Much — Many				

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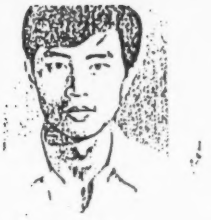
	11/25	11/26	11/27	11/28	11/29
9:00	B	B	B	B	B
10:20 / 10:30	Diced Chicken with Hoisin Sauce	Eng.	Beijing Duck	English	雞柳Baby shrimp with green pea
11:20 / 11:30	moo shu Pork		雞絲拉皮 Green bean starch sheet Chicken with bean noodle		干燒大蝦 Prawns Beijing Style
12:	A	A	A	A	A
	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
:30	CLEAN-UP	CLEAN-UP	CLEAN-UP	CLEAN-UP	CLEAN-UP
	REVIEW	REVIEW	REVIEW	REVIEW	REVIEW
1:00	DISCUSSION	DISCUSSION	DISCUSSION	DISCUSSION	DISCUSSION
3:20	Chef Ho Wing-Loi Ho				
3:30	B 中 Demon. 式 Human 菜 Dishes 3:00 二 5:00 小 炒	B 3:00 5:00	B	B	B 3:00 5:00
5:00	A	A	A	A	A

11th WEEK

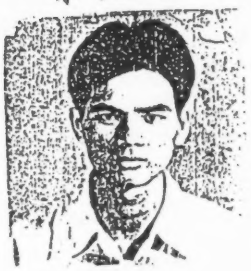
MATT
Chen, Zhi Min
陳志民



JANES
Liang, Jian Hang
梁建航

ALAN
Zeng, Qing Yu
曾庆瑜

MARK
Cheong, Kuan Hap
張君俠



TONY
Liu, Shi Zhang
刘仕章

JOE
Zheng, Xiao Quan
鄭小泉

HENRY
Huang, Rong He
黃荣賀

FRANK
Pan, Xiao Xing
潘小星

ROBINSON
Zhu, Rong Fa
朱荣發

KAY
Gao, Li Ning
高立宁

DAVE
Tsai, De Yin
蔡德音

28th Term
A-CLASS

JAN. 20, 1955
/
JUNE 11, 1985

TOMMY
Lao, Xian Zhou
老憲洲

JOHNNY
Zeng, Qing Bao
曾庆宝

China Institute in America, Inc.
125 East 65th Street, New York, New York 10021 (212) 744-8181

Bilingual Vocational Training Program

Date: From Jan. 20, 1985 to June 11, 1985

Name: (28th Term)		No. of Hours	Deduction of Stipend				
		Place of Birth	DOB	AGE	TELEPHONE	ADDRESS	
Cantonese/Toishan Chen, Hong Zhi	陳宏智	112-68-7374 Kwangtung	5/20/62	23	212-431-8086	27 Ludlow St.#401 N.Y.N.Y.10002	
Cantonese Chen, Ru Sheng	陳汝胜	111-68-6049 Kwangtung	7/19/46	38	718-969-0747	153-12 76th Rd. Flushing,NY 11367	
Cantonese/Toishan Chen, Xin Long	陳新龍	113-68-8575 Kwangtung	9/6/63	21	212-226-5073	203 Mott St. #7 N.Y.C. 10012	
Cantonese/Toishan Chen, Zhi Min	陳志民	103-68-5825 Kwangtung	4/5/65	20	718-871-5971	5316 8th Ave3rd/fl Bklyn,N.Y.11220	
Cantonese Cheong, Kuan Hap	張君俠	111-68-9977 Kwangtung	11/29/56	28	212-739-4465	15 Monroe St. #14 N.Y.C. 10002	
Cantonese Deng, Jing Hua	鄧景華	120-68-5476 Kwangtung	1/14/38	47	718-853-7408	515 E. 4th St. Bklyn, N.Y. 11218	
Cantonese Li Ning	高立寧	119-68-2641 Kwangtung	12/1/49	35	212-234-7829	611 W. 135th St. N.Y.C.10031 #27	
Cantonese/Toishan Huang, Rong He	黃宋賀	051-68-6997 Kwangtung	6/2/51	34	212-608-7003	31 James St. #7 N.Y.C. 10038	
Cantonese/Mandarin Lao, Xian Zhou	老憲洲	111-68-2082 Kwangtung	7/10/36	48	212-925-2609	10 Confucius Plaz N.Y.C. 10002 #18P	
Toishan/Cantonese Li, Han Qiang	李漢強	13-68-1350 Kwangtung	5/9/40	45	718-854-5509	5101 13th Ave. #5H Bklyn, N.Y. 11219	
Cantonese Liang, Jian Hang	梁建航	120-68-6250 Kwangtung	2/26/55	30	718-439-6254	428 60th St.3rdfl Bklyn,N.Y. 11220	
Cantonese/Toishan Liang, Lai Sheng	梁來圣	113-68-2577 Kwangtung	8/14/39	45	212-781-2138	617 W. 170th St. N.Y.C. 10032 #5B	
Cantonese/Toishan Liang, Quan Xing	梁銓興	119-66-6776 Kwangtung	4/6/62	23	212-513-7017	113-117 Madison S N.Y.C. 10002 #6	
Cantonese/Toishan Liu, Shi Zhang	劉仕章	086-68-4314 Kwangtung	4/25/56	29	718-645-4849	1125 Elm Ave. Bklyn, N.Y. 11230	
Cantonese/Toishan Moy, Soon Wing	梅順榮	117-64-9909 Kwangtung	12/18/55	29	(Mother's #) 718-647-3876	123-125 Mott St. N.Y.C. 10013 #15	
Mandarin/Shanghanese Pan, Xiao Xing	潘小星	084-68-3564 Shanghai	12/25/54	30	718-426-0977	41-23 Gleane St.#A Elmhurst,NY11373	
Mandarin/Cantonese Tang, You Xun	湯有循	082-68-2928 Kwangtung	6/14/57	28	212-368-2743	622 W. 136th St. N.Y.C. 10031 #8	
Mandarin Tsai, De Yin	蔡德音	115-66-2428 Sichuan	4/15/40	45	718-762-4429	33-41 Prince St.1 Flushing,NY. 1135	
Cantonese Wai, Choi Sang	韋再生	071-68-1805 Kwangtung	11/24/48	36	212-219-0476	42-52 Kenmare #11 N.Y.C. 10012	
Cantonese .g, Long Chan	黃朗辰	093-68-7136 Kwangtung	4/20/45	40	212-942-8617	541 W. 211 St.#44 N.Y.C. 10034	
Cantonese/Toishan Yee, Wai Kuen	余偉权	105-68-2239 Kwangtung	12/6/59	25	212-588-4485	1055 Sheridan Ave Bronx,NY 10456#1E	
Cantonese Yu, Guo Xun	于國迅	109-68-3217 Kwangtung	10/13/57	27	212-304-9460	30-36 Sickles St. N.Y.C. 10040 #2C	
Cantonese Zeng, Qing Bao	曾庆宝	117-68-9046 Kwangtung	7/15/60	24	718-271-4180	50-27 97th St. Corona,NY. 11368	
Cantonese Zeng, Qing Yu	曾庆瑜	~~117-68-9906~~ (23-68-6207) Kwangtung	1/16/63	22	718-271-4180	50-27 97th St. Corona,NY. 11368	
Cantonese/Toishan Zheng, Xiao Quan	鄭小泉	101-68-8512 Kwangtung	3/7/56	29	718-615-0675	1615 Ave. W Bklyn, N.Y. 1122	
Mandarin/Shanghanese Zhu, Rong Fa	朱宋發	136-78-3236 Shanghai	9/7/40	44	718-937-4005	43-29 39th St.#2 Sunnyside,NY.1110	

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CHINA INSTITUTE IN AMERICA

BILINGUAL VOCATIONAL TRAINING PROGRAM

28th TERM (B - GROUP)

Attendence Sheet Date: _____

INSTRUCTOR: _____

NO.	NAME OF STUDENT	MORNING		AFTERNOON I		AFTERNOON II
		9:00 - 12:30		1:30 - 3:30		3:30 - 5:00
	Chen, Hong Zhi 陳宏智					
	Chen, Ru Sheng 陳汝胜					
	Chen, Xin Long 陳新龍					
	Deng, Jing Hua 鄧景華					
	Li, Han Qiang 李漢強					
	Liang, Lai Sheng 梁来圣					
	Liang, Quan Xing 梁銓興					
	Moy, Soon Wing 梅順榮					
	Tang, You Xun 湯有循					
	Wai, Choi Sang 韋再生					
	Wong, Long Chan 黃朗辰					
	Yee, Wai Kuen 余偉权					
	Yu, Guo Xun 于國迅					

華美協進社 China Institute in America, Inc.
125 East 65th Street, New York, N.Y. 10021
212-744-8181

October 11, 1984

Dear Graduates:

This year the Bilingual Vocational Training Program at China Institute in America has entered its 10th year. During these 10 years many of you graduates have gone all over America to become chefs and to open your own restaurants. We are interested in knowing more about your situation at present so that we may be able to help you and others to find work. To do this we are making a list of your names and addresses. This will help us keep closer contact with you when we have job openings or know of qualified personnel for your restaurants. Could you please help by sending us the information on the form as soon as possible. Just mail the enclosed letter in the pre-stamped envelope.

Please send us the form even if you are presently not working, or if you only have a temporary job. If you are interested in working in a restaurant, opening a restaurant, or need qualified personnel for your restaurant please contact us. We have many contacts and hope that we can be of service to you as well as others. Your comments and opinions are very appreciated.

華美協進社主辦的雙語廚師訓練班.今年已進入第十年了.十年中各位分散全美各地任廚師開餐館.我們很想知道各位的近況.將各位的地址.電話編一份華美雙語廚師訓練班畢業學員通訊錄.使我們彼此保持更密切的連繫.相互關懷幫忙.這件工作需要你的合作.請填好附寄的表格後馬上寄回.郵資已付.只須投入信箱即可.

即使你現在不在餐館工作.或只做臨時工作.也都請你填表寄回.我們都願意跟你保持連絡.如果你有意再在餐館工作.或者計劃開餐館.我們也可幫忙介紹工作.或提供意見.

Sincerely,

Director of Bilingual Vocational Training Program

China Institute BVTP Graduates Survey

華美協進社雙語廚師訓練班畢業學員調查表

Name: (Chinese) 姓名(中文) _____ (English) (英文) _____

2. Address: 地址 _____
Number 號碼 Street 街 Apt. 公寓 City 市 State 州 Zip Code 郵區號碼

3. Telephone Number: (Area Code) 電話號碼 地區號碼 _____

4. Age: 年齡 _____ Sex: M 性別:男 ____ F 女 ____ Term: 期別 _____ graduation date: 畢業年月 _____

5. Present job: 工作現況: Head Chef / Chef 頭廚 / 大廚 _____ Cook 幫廚 _____
Owner or part-owner of a restaurant 餐館老板或合股者 _____ How many employees: 餐館員工人數 ____
Others(in the restaurant) 餐館內其他任何職位 _____ Others(outside the restaurant) 其他工作(餐館以外的行業) ____

Name of the restaurant or organization: 餐館店名或機構名稱 _____

Address: 餐館地址: _____
Number 號碼 Street 街 City 市 State 州 Zip Code 郵區號碼

Telephone Number: (Area Code) 餐館電話: 地區號碼 _____

6. Salary: 薪資 Weekly: 週薪 _____ Monthly: 月薪 _____ Yearly: 年薪 _____

7. Please write as many name and address of graduates as you know:
請寫出你知道的畢業學員的姓名,地址或電話(請多寫幾人)

	Name 姓名	Telephone 電話	Address 地址	Present job/work place 工作近況
A.				
B.				
C.				
D.				
E.				
F.				

8. Please write your comments: 你對訓練班的意見及建議

_____

_____

_____

_____

_____

CHINA INSTITUTE IN AMERICA

BILINGUAL VOCATIONAL TRAINING PROGRAM

** * * NEWSLETTER * * **
June, 1985

Summer is here. We are happy to send you a newsletter again. We hear that most of our graduates are now working in restaurants and all are doing well. Many recent trainees have found jobs locally and in other states. Most of these trainees are presently working at Chinese establishments. For example, *Ye Qiang Weng* (25th term) is working as a head chef at *HUNAN 1st AVE.*, New York City, and *Wen Shi Ma* (25th term) is working as a second chef at *THE LITTLE BEAR*, Bearville, N.Y. *Ying Wei Lei* (27th term) and *Ru Sheng Chen* (28th term) are working as the second chef and kitchen assistant respectively at *SIZZLING WOK*, Queens, New York.

The happiest news for us is that *Xiao Jia Wang* (27th term) has opened the *ORIENTAL CHERRY RESTAURANT*, in Brooklyn, N.Y. We congratulate him and wish him the best of luck. We hope his restaurant will be very successful.

Our second group of trainees for the 1984-85 program year graduated in June and some of them are working where they did their field practice. For example, *Shi Zhang Liu* (28th term) is working at *DRAGON HOUSE*, Wildwood, N.J. *XIAO QUAN ZHENG* and *LI NING GAO* (28th term) are working at *HUNAN GARDEN*, New York, N.Y. *Xiao Xing Pan* (28th term) is working at *PO WAH CHINESE KITCHEN*, Long Island, N.Y., and *JING HUA DENG* is working at *WOK & DUCK*, in downtown Manhattan.

The 28th Term trainees had a more exciting training period than other terms. First, NBC Channel 4 Evening News (2/22/85) reported Chef Mark's magic noodle pulling and the trainees enthusiatic learning of the cutting, cooking and the noodle pulling. Then, the Chinese Apple T.V. (3/8/85) introduced the China Institute organization and our Bilingual Vocational Training Program for Chefs. On another occasion, the trainees, supervised by Chef Mark, prepared the dinner for the preview of "THE SUMPTUOUS BASKET" exhibition at China House Gallery. In April, on the day of the China Institute Open House, trainees demonstrated making Chinese Dim Sum. Hundreds of guests came to our kitchen and had a chance to taste the delicious Roast Pork Bun and Shao Mai while they were amazed by Chef Mark's noodle pulling and vegetable carving.

China Institute is considering opening a summer course in English conversation. Are you interested in returning to 125 East 65th Street during the summer of 1986 for English conversation? We are considering offering two courses: Basic English conversation and Intermediate English conversation.

All the students will be given entrance evaluations. We will use only English in the class and have experienced teachers from China Institute. We are considering teaching in the mornings: Monday & Wednesday or Tuesday & Thursday for 2 to 3 hours each day. No more than 12 persons per class. The tuition would be reasonable. The six week session would possibly be in July and August. We are interested in your opinions. Please write and tell us what you think about this idea.

China Institute in America will hold its 1985 Annual Convention at Silver Bay, Lake George on Labor Day weekend from Saturday, August 31st to Monday, September 2nd. There will be sports, Chinese movies, Gala dance, folk dancing, Concert, and group discussions. You can go swimming, boating, and fishing, and make new friends. Lake George is one of New York State's most scenic spots. The Adirondack Mountains and the lakes are really beautiful. If any of you are interested in attending, just give us a call at China Institute and talk with Mrs. Laura Tien about it. Tel. (212) 744-8181 Ext. 105, 106.

We appreciate the fact that you have been keeping in touch with us by telling us about your job ventures. If you have a job-lead, or if you change your address or phone number, please let us know by phone, or, even better, come in person. We would just like you to know that we appreciate your calls and visits and we encourage you to continue them in the future.

* * * * WE WISH YOU ALL A PLEASANT AND A NICE SUMMER * * * *

FROM ALL OF US IN THE BILINGUAL VOCATIONAL TRAINING PROGRAM

華美協進社
雙語厨師訓練班
一九八五年六月

夏天到了.我們很高兴能再次藉此通訊跟大家連絡.我們大部份的畢業同学現在都在餐館就業.表現良好.許多近期畢業同学也都在紐約及外州的中國餐館找到工作.第廿五期的翁業強現在紐約的湖南餐館做大厨.廿五期的馬文仕在上州Bearville小黑熊餐館做二厨.第廿七期的雷英偉.廿八期的陳汝胜同在皇后区的欣園餐館分任二厨及炒鍋.

最高兴的是第廿七期的王小加已在布魯克林開了櫻花餐館.我們祝賀他生意兴隆.財源廣進.

一九八四-八五年度第二班的學員六月畢業.部份學員已經在他們的實習餐館工作了.例如刘仕章在新州的龍樓.鄭小泉及高立宁都在湖南酒家.潘小屋在長島的宝华樓.鄧景華在曼哈頓下城西園餐館.

第廿八期學員的訓練階段特別多彩多姿.先有NBC第四頻道的晚間新聞(3/4/85)報導麥師傅的神奇龍鬚拉麥面及學員們熱心學習切菜.炒鍋及拉麥面的精彩鏡頭.又有華語電視Apple TV (3/8/85)介紹華美協進社及雙語厨師班的情形.學員們在麥師傅的指導下还曾應邀為華美協進社"華麗的藍子"藝品展覽會開幕烹製晚宴.在四月間華美協進社举辦"開放日"活動時.大展做中國点心的手藝.來賓们在參觀厨藝教室時.可看到麥師傅的拉麵表演.蔬果雕花以及嚐到學員们製作的美味义燒包.燒賣等.

華美協進社.為了方便在餐館業服務的人士有志繼续學英文.正考慮在暑期中開辦英語會話班.你有沒有兴趣明年暑期回華美協進社加強英語會話?我们的英語會話班將有不同程度的兩班.學生报名時將按程度分班.上課時全部講英語.由華美有經驗的老師指導.上課時間是上午.每星期二個上午.星期一、三或二、四.每次二小時或三小時.每班學生不超过十二人.學費務求合理.上課共六星期.可能在七、八月間.我們很想知道你对此英語班的意見.請寫信或打電話告訴我們.

華美協進社一九八五年度的夏令營将在上州喬治湖銀塔举行.時間是八月廿一日星期六到九月二日星期一正好是劳動節週末.夏令營節目豐富.除了有各項球類運動.中國電影.舞會.土風舞會.才藝競賽.音樂晚會及討論會外.还可以游泳.划船.釣魚.乘船遊湖.交結新朋友.喬治湖是紐約州風景最美的地方.處處湖光山色.層巒聳翠.你如果有兴趣參加.請打電話到華美協進社何田太太詢問電話是(212)744-8181分机105,106.

我們感謝你們經常跟我們保持連絡.告訴我們你的工作情形.你们如果知道有餐館需要厨師的消息.或者你的工作地点.住家地址.電話有变更.請儘快電話通知我們.更歡迎你來華美.我們非常喜歡你们打電話或到華美來看我们.有空務必請常來.

華美同仁及厨師班老師们問候大家

祝你们暑期快樂.工作順心